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BONNE. Cuisine.

A Selection of High-Class and Household
Cookery Recipes.

By

MRS. BLACK, F.E.I.S.



Yorkshire Pudding

To one large cup full of flour mix a table-spoon full of Baking Powder and a little salt; then thoroughly switch six eggs and with the addition of a little Milk mix thoroughly into a very light batter and empty into a baking tin with plenty of Roast Beef dripping, and bake in a quick oven for 40 minutes.

76



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A SELECTION OF

HIGH-CLASS AND HOUSEHOLD COOKERY RECIPES.

BY

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PREFATORY NOTE.

ENCOURAGED by the continued success of my previous books on Cookery, I have ventured to issue this small additional volume.

The recipes here given have not appeared in any of my former works, and will be found useful and suitable for middle-class households, besides furnishing numerous welcome dainties for high-class tables. They have all been tested and worked repeatedly by my pupils and myself, are thoroughly reliable, and as economical as possible, consistent with securing healthful and appetising Cookery.

I have to thank the public for the kindness with which they have received my former works, and send forth this one in the hope that it may be found equally serviceable.

M. B.

CONTENTS.

Soups—

	PAGE
Almond Milk Soup, . . .	17
Clear Soup,	9
Cock-a-Leekie,	15
Hare Soup, Thick,	7
Green Pea Soup,	17
Kidney Soup,	13
Mock Turtle Soup,	11
Mock Turtle Soup, with Cod's Head,	12
Mulligatawny Soup,	14
Mussel Soup, or Imita- tion Oyster Soup,	18
Ox-Tail Soup,	13
Rice Milk Soup,	18
Second Stock,	10
Soubise Soup,	15
Stock,	8
Tongue Soup,	19
Westmorland Soup,	16
White Soup,	8

Fish and Fish Entrées—

Baked Cod,	35
Boiled Salmon,	33
Broiled Salmon,	33
Cake of Cooked Fish,	32
Cod à la Maître d'Hotel, . .	32
Dressed Cod,	35
Fish Pie,	21
Fish Rissoles,	22
Fish Sausages,	22
Fish with White Sauce, . . .	30

Fish—Continued.

	PAGE
Fried Oysters,	26
Fritôt of Oysters,	23
Grenadines of Sole,	37
Lobster Soufflée,	28
Mock Whitebait,	30
Oyster Loaves,	24
Oyster Soufflée,	36
Oyster Tartlets,	23
Real Whitebait,	31
Rizzured Haddock,	34
Russian Fish Pie,	20
Salmon Steaks,	34
Scalloped Oysters,	25
Smoked Haddock Grilled, . .	34
Sole à la Crème,	26
Soles à la Normandie,	27
To Fry Fish, etc.,	29

Meat Dishes and Entrées—

Abbotsford Cutlets,	48
Bachelors' Stew,	73
Billiard Eggs,	61
Boudins of Chicken,	64
Braised Grenadines of Veal,	70
Braised Rabbit,	41
Broiled Chicken,	74
Broiled Kidneys,	62
Chartreuse of Mutton,	48
Chicken Cream,	77
Chicken Legs in Papil- lotes,	77

Meat Dishes—Continued. PAGE

Chaud Froid of Chicken, . . .	59
Cold Meat Cutlets in Potato Paste, . . .	45
Cigarettes, . . .	57
Croquettes with Meat, . . .	50
Croustades d'Homard, . . .	60
Curry of Veal, . . .	47
Cutlets in Potato Paste, . . .	44
Dressed Calf's Head, . . .	63
Emincé, or Hash of Mutton, . . .	51
Forequarter of Lamb, . . .	74
Fried Fillets of Beef, . . .	73
Fried Kidneys, . . .	62
Fried Pigeons and Sauce, . . .	58
Fried Sweetbreads and Sauce, . . .	53
Galantine of Fowl, . . .	71
Grilled Steak, . . .	72
Hunter's Beef, . . .	66
Inverness Eggs, . . .	60
Macaroni and Kidney, . . .	44
Mushroom Quenelles, . . .	76
Ox Palates, . . .	54
Ox Palates to Stew, . . .	56
Ox Palates, with Tomato Sauce, . . .	55
Palates Fricasséed White, . . .	55
Pancake Fritters, . . .	52
Poivrade or Brown Sauce, . . .	42
Pork Chops and Tomato Sauce, . . .	75
Potted Chicken and Ham, . . .	49
Pressed Beef, . . .	66
Quenelle of Fowl, . . .	75
Roast and Stuffed Chicken, . . .	78
Sautéd Kidneys, . . .	43
Savoury Macaroni, . . .	41
Scotch Oatmeal Puddings, . . .	45

Meat Dishes—Continued. PAGE

Shape of Chicken, . . .	46
Soufflée de Lapereau, . . .	65
Soufflées de Volaille, . . .	56
Steak à la Parmesan, . . .	40
Stewed Fowl, or Poulet Sauté, . . .	67
Stuffed Pigeons, . . .	67
Sweetbreads and Italian Sauce, . . .	52
Timbale of Chicken and Sauce, . . .	68
To Bake a Ham, . . .	40
To Boil a Ham, . . .	39
To Boil a Pickled Ox Tongue, . . .	38
To Steam a Ham, . . .	39
To Stew Steak, . . .	42
Veal Cutlets Fried, and Sauce, . . .	69
Veal Shape, . . .	46

Sauces—

Bechamel Sauce, . . .	80
Bread Sauce, . . .	81
Caper Sauce, . . .	83
Cardinal Sauce for Fish, . . .	83
Dutch Sauce, . . .	79
Horse Radish Sauce, . . .	82
Mayonaise Sauce, . . .	80
Melted Butter Sauce, . . .	82
Mint Sauce, . . .	80
Onion Sauce, . . .	83
Oyster Sauce, . . .	84
Poivrade Sauce, . . .	81
Tomato Sauce, . . .	84
White or Italian Sauce, . . .	79

Sweet Sauces—

Custard Sauce, . . .	85
Fruit Sauce, . . .	85
Lemon Sauce, . . .	85

Vegetables—

PAGE

Curried Vegetables, . . .	93
Fried Parsnips, . . .	92
Kail to Imitate Spinach, . . .	93
Macedoine of Vegetables, . . .	89
Potato Balls, . . .	86
Potato Straws, . . .	90
Purée of Turnip, . . .	92
Rice for Curry, . . .	86
Sea-Kale Boiled, . . .	91
To Cook Artichokes, . . .	90
To Boil Asparagus, . . .	89
To Boil Cauliflower, . . .	88
To Boil Jerusalem Arti- chokes, . . .	87
To Boil Spinach, . . .	87
To Fry Parsley, . . .	87
Vegetable Marrow, Stuffed and Fried, . . .	91

Salads—

Chicken Mayonaise, . . .	96
Chicken Salad, . . .	96
Eggs à la St. James, . . .	94
Salmon Mayonaise, . . .	95
Tomato Salad, . . .	95

Savouries—

Anchovy Croûtes, . . .	109
Anchovy Toast, . . .	100
Baked Mushrooms, . . .	101
Canapées, . . .	108
Cheese Custard, . . .	97
Cod's Roe Fried, . . .	102
Croûtes of Haddock, . . .	109
Croustades à l'Italienne, . . .	103
Croustades of Bacon, . . .	106
Curried Eggs, . . .	98
Deville Chicken, . . .	106
Deville Lobster, . . .	107

Savouries—Continued.

PAGE

Haddock Toast, . . .	105
Ham Toast, . . .	99
Macaroni and Tomato, . . .	104
Marrow Toast, . . .	108
Mushroom and Marrow Croustades, . . .	99
Nouilles, . . .	104
Oval Eggs, . . .	97
Parmesan Balls, . . .	102
Potted Chicken and Ham, . . .	98
Sardine Toast, . . .	107
Scotch Woodcock, . . .	100
Stewed Mushrooms, . . .	101
Stock Seasoning, . . .	109

Puddings and Sweets—

Agnew Pudding, . . .	113
Brown Bread Pudding, . . .	116
Cabinet Pudding, . . .	110
Clarence Pudding, . . .	111
College Puddings, . . .	118
Compôte of Apples, . . .	120
Friar's Omelet, . . .	119
Gala Pudding, . . .	112
Harrogate Pudding, . . .	114
Iceland Moss, . . .	120
Irish Moss, . . .	119
Lady Betty's Delight, . . .	117
Lemon Pudding, Baked, . . .	115
Lemon Pudding, Steamed, . . .	117
Lunch Pudding, . . .	113
Plain Cabinet Pudding, . . .	112
Queen Mab Pudding, . . .	118
Röthe Grütze, . . .	110
Steamed Marmalade Pudding, . . .	116
Walnut Pudding, . . .	111
Welcome Guest Pudding, . . .	115

Jellies and Creams— PAGE

Brown Bread Ice Cream,	124
Charlotte Russe, . . .	127
Coffee Ice Cream, . . .	123
Cream Baskets of Genoese Pastry,	126
Custard Cream, . . .	125
Dantzic Jelly, . . .	121
Ice Cream,	124
Italian Cream, . . .	123
Neapolitan Blancmange,	122
Orange Jelly, . . .	121
Strawberry Water Ice, .	126
Tomato Jelly, . . .	122

Pastries—

Mutton Pies,	129
Pigeon Pie,	130
Pork Pie,	129
Rough Puff Paste, . .	128
Short Crust,	128

Cakes and Bread—

Almond Cakes and Icing,	132
Boston Cream Cakes, .	139
Cherry Cake,	133
Cross Buns,	137
Genoese Cake and Icing,	134

Cakes—Continued. PAGE

German Biscuits, . . .	133
Good Sponge Cake, . .	139
Icing for Almond Cakes,	133
Irish Cakes,	136
Lemon Biscuits, . . .	134
Light Sponge Cake, . .	131
Lunch Cake,	132
Marble Cake,	138
Orange Sandwiches, . .	135
Seed Cake,	131
Vienna Bread,	137

Desserts—

Dessert Fingers, . . .	142
Macedoine of Fruit, .	141
Nougat,	140
Salted Almonds, . . .	140
Vanilla Biscuits, . . .	141

Preserves—

Bottled Fruits, . . .	143
Cherry Jam,	144
Mixed Jam,	144
Parsley Jelly,	144
Raspberry Jam,	143

LA BONNE CUISINE.

SOUPS.

Thick Hare Soup.

1 Hare	3 quarts Water
1 lb. Shin of Beef	A bunch of Herbs
1 Carrot	2 Onions
Bit of Turnip	$\frac{1}{2}$ head Celery
1 tea-spoonful Mustard	Blade of Mace
Salt	6 Cloves
1 tea-spoonful Peppercorns	1 tea-spoonful Sugar

The hare should be fresh for soup. Paunch it; carefully save the blood; cut it up into joints, only washing the pieces where necessary; put it in the stock pot, add the water; remove the marrow from the beef; put the meat and bone in the pot; put it on the fire, and when it boils add all the vegetables, herbs, spices, and sugar. Let it all boil from 1 hour to $1\frac{1}{2}$ hours, according to the age of the hare.

Take out the flesh of the hare and cut it up into small pieces and put it aside; return the bones to the pan, and boil for $1\frac{1}{2}$ hours longer.

Now strain, and return to the pot with the flesh which has been cut up.

Have the blood strained through a fine hair sieve; mix with it two table-spoonfuls of flour or corn flour, and water enough to moisten it well. Add all this and stir till it boils; then season to taste, boil a few minutes, and it is ready.

White Soup.

A Fowl, or	2 yolks of Eggs
2 lbs. Knuckle of Veal	Small blade of Celery
2 oz. lean Bacon	Small bit of Turnip
2 Onions	2½ quarts of Water
1 blade Mace	4 Cloves
1 tea-spoonful White Peppercorns	1 table-spoonful Arrowroot
1 tea-cupful Cream	Salt

If the soup is made with veal, put it on with the water cold in the soup pot, and bring it to the boil; and, as it comes to boiling point, skim it carefully.

If the soup is made with a fowl, and the fowl afterwards to be used as a dish, it had better be put on in hot, or even boiling, water; in any case skim carefully as it comes to boil.

Next add the bacon, vegetables, mace, cloves, and peppercorns, and boil for 3 hours. (The fowl may be taken out when it is sufficiently boiled for use.) Then strain it, and return the stock to the pot, which should be cleaned.

Let it boil, and add to it the arrowroot, diluted with a little milk, and let it boil 1 or 2 minutes. Then mix in a bowl the 2 yolks and the cream very smoothly; add to them 1 or 2 ladlefuls of the boiling soup gradually; then remove the pot from the fire, pour in the eggs and cream, season to taste, stir well, and it is ready.

It must not boil after the eggs are added. Good milk may be used instead of cream, or the eggs may be omitted.

Stock.

5 lbs. Shin of Beef, or	A bunch of Herbs
4 lbs. thick part of Shin, and	1 Carrot
a Knuckle either of Beef	1 small Turnip
or Veal	½ head Celery
1 tea-spoonful Peppercorns	2 Onions

Take the marrow from the bone and all superfluous fat

from the beef, and cut the beef up in small pieces about half the size of an egg. Have the bone well broken up; the more it is broken the more gelatine is extracted from it, and by using a knuckle of veal in addition to the meat, you get a good deal of additional gelatine.

Put your meat and bones in a stock-pot, with 6 pints of cold water; bring slowly to the boil. As it comes nearly to boiling point a good deal of scum will rise; this must be carefully removed as it rises; $\frac{1}{2}$ a tea-spoonful of salt at this stage will bring some more scum to the surface; the more that is removed, the clearer the soup will be.

When the scum is well removed, and the soup quite boiling, add the vegetables and peppercorns, and keep simmering very slowly, but evenly, for 5 hours.

A little steam should be allowed to escape, either from the lid of the stock-pot, or by setting the lid a little to one side. The steam falling back is apt to thicken the soup. Strain through a hair sieve, and allow to get cold.

Clear Soup.

$\frac{1}{2}$ lb. Lean Beef
2 Whites of Eggs

Carrot
Turnip

Take the stock made in the former recipe; it ought to be a stiff jelly, and quite cold. Remove all the fat from the top with a metal spoon, and afterwards wipe the top with a cloth wrung out of hot water.

When the stock is quite clear of fat put it into a nice clean saucepan, with the whites of 2 eggs; beat up in $\frac{1}{2}$ pint of cold water and $\frac{1}{2}$ lb. of the lean of

beef cut up very finely or minced ; a few vegetables very finely chopped may be added, but if the stock has been made with enough vegetables this is quite unnecessary.

The pot should now be set on the fire and whisked till it boils. Then it must be set aside, to allow it to simmer a quarter of an hour, then pour through a fine napkin several times till clear.

This is a fine soup ; but stock well made, as a rule, should not require clearing.

A custard, made with 2 yolks and 1 gill of the soup, steamed till set, and cut into nice blocks, makes this *Soup Royale*. Vegetables, cut in long thin strips, make it *Julienne Soup* ; cut in round pieces and of various colours, such as the green of leek, the white of turnip, and red of carrot, *Spring Vegetable Soup*.

All the vegetables must be boiled separately and added to the tureen.

Second Stock.

Carrot

|

Turnip

|

Onions

This is made of the beef and bones left in the recipe for stock.

Separate the vegetables from the meat which was left ; the vegetables have lost all their goodness.

Put the meat and bones on in a saucepan, with 3 quarts of water, either hot or cold ; bring to the boil, and add 1 carrot, 1 turnip, 2 leeks or onions, and allow all to boil for 5 hours slowly ; then strain as before, and allow to get cold.

This second stock is good to make thickened soups.

Mock Turtle Soup.

2 quarts of Good Stock	1 Cod's Head
1 Carrot	$\frac{1}{2}$ head Celery
Bit of Turnip	1 Onion
1 tea-spoonful Peppercorns	A bunch of Herbs
2 oz. lean Bacon	1 blade Mace
2 oz. Butter	6 Cloves
2 table-spoonfuls Flour	1 Lemon Juice

Clean and split the cod's head, and put in a pan with cold water to cover it; bring to the boil, and boil for 5 minutes; then remove from the fire and put aside.

Put the butter into a soup pot and let it get brown; add the flour, and fry till it becomes yellow; add the stock and the bacon, vegetables, and spices gradually; let all boil for 1 hour and strain.

Return the soup to the pot, with $1\frac{1}{2}$ pints of the water the cod's head was boiled in, and add the lemon juice, salt, and cayenne pepper to taste.

Cut the glutinous part of the cod's head in neat pieces, and add them; also some forcemeat balls, made as follows. Boil for 5 minutes:—

1 oz. Suet	Salt and Pepper
2 oz. Bread Crumbs	Eggs
A little Lemon Grate	A little Parsley
A little Nutmeg	A little Thyme and Marjoram

Chop the suet *very* finely, and mix all together with as much raw egg beaten up as is necessary to moisten it all.

Roll this mixture up into little balls, drop them in boiling salted water to poach for 5 minutes, then add them to the soup.

Mock Turtle Soup, with Cod's Head.

1 large Cod's Head
2 oz. Butter
2 table-spoonfuls Flour
4 oz. Bacon
1 Lemon

1½ quarts stock
1 Carrot
2 Onions
Piece Celery
Bunch Sweet Herbs

Pepper, Salt, and Cayenne

Have the head thoroughly washed and cleansed from all blood. After removing the eyes, put it in a stock pot with enough cold water to cover it; boil for 10 minutes; then take it out and remove all the glutinous parts—that is, the transparent parts—and put the remainder and the bones back to boil for 30 minutes longer, then strain. Wash out and dry the pot.

Now put the butter into the pot, and let it get brown; then add the flour, and fry it a little brown, then the bacon cut in dice. When all are fried, add 1½ quarts of good beef stock, or one large tea-spoonful of extract of meat, and 1½ quarts of water, and 1 quart of the fish stock; add to this the carrot, finely cut, the celery, onions, and herbs.

Let all boil for 2 hours and strain. Return to the pan with the seasonings to taste and the lemon juice, and when boiling add the following zest balls; boil for 5 minutes and serve.

Yolks of 3 Hard-boiled Eggs
½ of a Raw Egg

1 salt-spoonful Sweet Herbs
Salt, Pepper, Cayenne to taste

Rub down the hard yolks quite finely, and add to them the seasonings and the herbs; mix thoroughly and roll into little balls like marbles, using a very little flour to roll them; drop into the soup and poach as above for 5 minutes; brown the other table-spoonful of the flour, moisten it, and add it to the soup smoothly; add also seasoning, and, if liked, 1 table-spoonful of good ketchup.

Let it boil 5 minutes longer and serve.

Kidney Soup.

1 Ox Kidney
1 oz. Butter
Salt and Pepper

1 lb. Shin Beef
2 Onions, Carrot, Turnip
2 table-spoonfuls Flour

3 quarts Water

Put on the shin of beef to boil (after removing all the marrow) in 3 quarts of cold water; when it boils skim it, and add all the vegetables, prepared and cut up. Let it boil 4 hours and strain.

Instead of the shin of beef, bones may be used, or meat and bones that have been boiled before. This is prepared in exactly the same way, and strained, and is better done the day before the soup is required.

Now wash the kidney and dry it, remove all the fat from the centre, and cut up into very small pieces.

Put the butter into the soup pot; let it get quite brown and hot; put in the kidney and fry quickly, turning it over and over all the time. When fried, add 1 table-spoonful of the flour and stir it a few minutes; then add the stock gradually. Let the whole boil very gently for $2\frac{1}{2}$ hours.

Brown in the oven the other table-spoonful of flour; moisten it with water till quite smooth; add pepper and salt to taste, and a little Harvey sauce if liked. Stir till boiling; boil 5 minutes, and serve.

Ox-Tail Soup.

1 Ox-Tail
1 Bone
1 table-spoonful Dripping
1 Carrot, 1 Turnip, 2 Onions

3 blades of Celery
Bunch of Sweet Herbs
2 table-spoonfuls Flour
3 quarts Water

Salt and Pepper

Put the bone in the soup pot with the water; add to it the largest piece of the tail, and let it boil. Then have

1 onion chopped, the turnip cut up, the celery and herbs prepared ; put all in the pot and boil for at least 2 hours.

Soak the tail in hot water for half an hour, and dry it ; cut it up into joints ; rub each piece over with flour. Put the dripping in a stewpan. When hot, fry 1 onion chopped and the pieces of tail till they are brown ; then take them out and fry the carrot, cut up in small pieces, in the same fat, till it is brown.

Add all this to the contents of the soup pot and boil for $2\frac{1}{2}$ hours longer, then strain the soup and return it to the pot ; pick out the pieces of tail and put them in ; put the flour into the oven till it gets brown, then moisten it with water and gradually add it to the soup ; add also pepper and salt to taste, and, if liked, 1 dessert-spoonful of Harvey sauce. Boil for 5 minutes, and serve.

Mulligatawny Soup.

2 quarts 2nd Stock
1 tea-spoonful Curry Powder
2 Onions
A piece of Celery
1 Tomato

1 Carrot
1 table-spoonful Flour
1 tea-cupful Milk
1 tea-spoonful Butter
Salt

Put the stock into a soup pot, and add to it the curry powder, onions cut up, the carrot chopped, the celery, and the tomato. Let all boil for $1\frac{1}{2}$ hours, then strain and return to the clean soup pot.

Mix together smoothly the flour, butter, and milk ; add 1 tea-spoonful of salt ; put all in the soup ; stir till it boils. Boil for 5 minutes and it will be ready.

See that it is seasoned enough, and serve with boiled rice handed round.

Cock-a-Leekie.

1 Fowl	3 quarts Water
1 doz. Leeks	1 doz. Prunes
1 lb. Shin of Beef	Salt, Pepper

Put the beef on to boil in the cold water, having first taken all the marrow from the bone. Let it boil for 1 hour, then take 2 of the leeks, cut them up rather finely, and add them, using only the white of the leeks, and rejecting the green tails. Add also the fowl, trussed for boiling.

Let this boil for 1 hour longer; then cut up the remainder of the dozen leeks into nice pieces, about 1 inch long; cut the leeks right down the middle, and then across in inch pieces. See that they are thoroughly washed. Add those and the prunes, and boil for another hour.

The fowl may be taken out when ready, and probably it will only require $1\frac{1}{2}$ hours to boil. Add salt and pepper to taste, and serve the soup.

The fowl is sometimes cut up and served along with the soup in the tureen, or it may be served separately.

Soubise Soup.

6 Onions	Mace and Cloves
$2\frac{1}{2}$ quarts Water	Bit of Turnip
2 oz. Butter	Carrot, Celery
Bones	1 tea-cupful Cream
$\frac{1}{4}$ lb. Scraps Bread	Salt, Pepper, Sugar

This soup should be made with either fresh or roast bones, and can be either white or brown.

White.—Put some fresh bones in a soup pot with the water, and, when boiling, add thereto carrot, turnip, and

celery, and boil as long as possible—3 hours at any rate—and strain. Use this stock to make the soup.

Have the onions peeled and sliced, put the butter into an empty dry soup pot, add the onions, put on the lid, and allow them to stew over a very slow fire for half an hour, stirring now and again; then add the stock, the pieces of bread, salt, pepper, and 1 tea-spoonful of sugar.

The bread may be hard, but for this soup had better not have the very brown crust. Let it all boil for 1 hour, then rub through a sieve; return to the pot, add the cream; heat, and serve.

Brown.—This soup may be made brown thus: let the onions stew in the butter a quarter of an hour longer, till they take a little colour; the crusts may be left on the bread and the cream left out; a little colouring may be used, or ketchup, instead of the cream.

Westmorland Soup.

2½ quarts 2nd Stock

¼ lb. Lentils

2 Onions

1 Carrot

A bit of Turnip

Blade of Celery

1 tea-cupful Tomatoes

1 large table-spoonful Flour

1 dessert-spoonful Butter

1 tea-cupful Milk

Salt and Pepper

Put the stock into a soup pot; add thereto the lentils, very well washed, and let it come to boil.

Have the carrot and turnip cut up, also the onions and celery; put all in the soup. Add the tomatoes and boil for 2 hours; then strain and return to the pot.

Mix in a bowl the flour, butter, salt, and pepper, with the milk; pour all in and stir till it boils, when it is ready.

Green Pea Soup.

2 quarts 2nd Stock
1 quart Peas
1 oz Bacon
1 tea spoonful Sugar

1 handful Parsley
1 sprig Mint
1 gill Cream
Salt and Pepper

Shell the peas, and if they are young put the nicest of the shells on to boil with the stock, bacon, parsley, mint, and sugar. When boiling add half of the shelled peas; boil for about 1 hour, then strain, passing the peas through a fine sieve.

Return to the pot with the remainder of the peas; boil for about 15 minutes.

Add the cream and seasoning. It need not boil after the cream is added.

Almond Milk Soup.

$\frac{1}{4}$ lb. Rice
 $\frac{1}{4}$ lb. Almonds

3 pints Milk
1 tea-spoonful Sugar

1 salt-spoonful Salt

Wash the rice very well, and put it in a saucepan with 2 pints of milk, and allow it to simmer slowly for 1 hour; add the sugar and the salt.

Blanch the almonds; chop them up and pound them, adding, during the latter process, a half-pint more milk; add then the additional half-pint of milk, mix thoroughly, and strain.

Put this in a saucepan to warm, but do not boil. Add it to the rice in the tureen. This is a very nutritious soup.

Rice Milk Soup.

3 oz. Carolina Rice
3 pints Milk

1 tea-spoonful Sugar
 $\frac{1}{2}$ tea-spoonful Salt

Wash the rice carefully, and pour boiling water over it; then rinse it in plenty of cold water and drain; put it in a saucepan with 1 tea-cupful of water and the milk; let it simmer slowly with the lid on for 1 hour, then add the sugar and the salt.

A most valuable summer soup.

When fresh fruits and vegetables are being used, this is a valuable corrective.

Mussel Soup, or Imitation Oyster Soup.

1 $\frac{1}{2}$ lb. White Fish or Fish Trim-
mings
Handful of Parsley
Bit of Carrot
Blade of Mace
2 quarts Water

2 pints Mussels
1 Onion
1 tea-cupful Cream
Turnip and Celery
2 oz. Butter
2 oz. Flour

Salt and Cayenne Pepper

Put the white fish, or the trimmings of white fish—bones, heads, etc.—into a saucepan with the water, which should be boiling; then add the onion, carrot, turnip, celery, all cut up, the parsley, which should include the stalks, and the mace.

Let all boil 1 $\frac{1}{2}$ hours, and strain through a fine sieve.

Meanwhile have the mussels thoroughly washed, and soaked all night in water with a good deal of salt in it. Wash and rinse them thoroughly from this water, and put them into a stewpan with a dessert-spoonful of salt sprinkled over them;

put on the lid and put them on the fire, and in a short time the shells will all open.

Take the mussels out of the shells, removing, as you do so, a little bit of weed that will be found in the shell; strain the liquor that will be found in the pan.

Now put into the saucepan the butter and flour, and mix; add a little of the fish stock, and stir it till it boils and becomes smooth, then gradually add all the stock and the liquor from the mussels; let it boil a few minutes, then add the mussels; and cream, pepper, and salt to taste.

Do not boil after this, but heat up; then serve.

Tongue Soup.

1 small fresh Ox Tongue
3 quarts 2nd Stock
1 Carrot
1 Turnip

2 Onions
2 blades Celery
4 Cloves
Bouquet Garni

Soak the tongue in water for an hour or two, then put it in a saucepan with the stock; add the vegetables and herbs, and cook for 3 hours.

Remove the tongue from the pan; carefully take off the skin and trim the root; put back the trimmings and boil 1 hour longer; then strain the stock, and add to it 1 table-spoonful of rice flour and 1 tea-cupful of very neatly-cut carrot and turnip, and 1 tea-cupful of green peas; salt, pepper, and cayenne pepper to taste. Let it boil for 5 minutes longer, and serve.

The carrot, turnip, and peas, added at the last, should be boiled separately and drained. Glaze over the tongue and put it in the oven for 20 minutes, and serve with good brown sauce round.

FISH AND FISH ENTRÉES.

Russian Fish Pie.

6 oz. Flour	1 lb. Cod, or other Cooked Fish
$\frac{1}{2}$ tea-spoonful Baking Powder	2 table-spoonfuls Rice, boiled dry
3 oz. Butter	$\frac{1}{2}$ tea-spoonful Curry Powder
$\frac{1}{2}$ tea-spoonful Salt	

Chop the butter up among the flour; add the baking powder, and with a little water make this into a paste; roll out in a long piece, fold in 3 equal parts, turn half round, and roll again. Do this once more; this time let the paste be about 8 inches wide and 14 inches long.

Cut one of the ends like the flap of an envelope; place the paste on a greased oven-shelf; then break the fish up in flakes and put it on the middle part of the paste.

Over that put the rice, over that the salt and curry powder, and over that a tea-spoonful of butter broken in little bits.

Turn up the square end of the paste, and turn down over it the other end, cut like a flap, so that the whole looks exactly like a large, well-filled envelope. Fasten the sides by wetting them a little; make them neat.

Decorate the paste to look like an envelope. Brush all over with beaten egg, and bake for about half an hour.

Fish Pie.

1 $\frac{1}{2}$ lbs. Cod	1 salt-spoonful powdered Thyme
2 Eggs	1 tea-spoonful Salt
$\frac{1}{2}$ tea-cupful Bread Crumbs	Pepper—small shalot
1 oz. Butter	1 tea-spoonful Anchovy Sauce
A little finely-chopped Parsley	$\frac{1}{4}$ tea-spoonful Extract of Meat

Sprinkle the fish over with salt and a few drops of vinegar, and let it stand aside for one hour.

Then wash it and remove the skin and the bones, and cut the fish up in thick pieces. Boil the eggs hard and cut them in slices. Chop the shalot very finely, and mix together in a bowl the bread crumbs, parsley, thyme, and a little salt and pepper. Rub in the butter among these ingredients, and roll the mixture into balls the size of a marble.

Have a small pie dish; put in some fish in the bottom, some of the sliced egg, some balls, and some seasoning. Repeat till all is used up. Cover with the following paste :—

Paste.—2 oz. of butter, 4 oz. of flour; chop up the butter and flour together; make into a paste with water, and roll it out three times, the last time a little larger than the dish to be covered.

Cover the dish neatly, leaving an opening in the top for ventilation. Ornament neatly, and brush over with beaten egg. Bake for three-quarters of an hour.

Mix together the extract of meat, the anchovy sauce, and half a tea-cupful of hot water; pour this in at the opening at the top, and serve hot.

Fish Sausages.

1 tea-cupful Cooked White Fish	$\frac{1}{2}$ tea-spoonful Thyme
1 tea-cupful Cooked Lobster or Shrimps	6 Mushrooms
1 tea-cupful Bread-crumbs	1 Raw Egg and 1 Yolk
1 dessert-spoonful Parsley	1 tea-spoonful Salt
	$\frac{1}{4}$ tea-spoonful Pepper

Have the fish and lobster both very finely chopped and pounded; then add the bread-crumbs, the parsley finely chopped, the thyme, the seasonings, and the eggs; mix all thoroughly, and with floured hands make the mixture into sausage-shaped pieces; those may be fried at once, or covered with egg and bread-crumbs, and fried; dish up neatly, and decorate with fried parsley.

Fish Rissoles.

1 lb. Cod (Cooked)	Fine Bread-crumbs
1 doz. Oysters	1 tea-spoonful Anchovy Sauce
1 oz. Butter	1 tea-spoonful Lemon Juice
1 oz. Flour	$\frac{3}{4}$ tea-spoonful Salt
1 Egg	Pepper and Cayenne

Scald and beard the oysters, and chop them each in three or four pieces. Remove all skin and bone from the fish, and chop it up *very* finely. Put the butter and flour in a saucepan, and mix over the fire; then have the liquor of the oysters strained, and add as much of the liquor the fish was boiled in as will make 1 gill; add this to the butter and flour, and stir over the fire till it boils and becomes thick.

Remove from the fire and add the seasonings, mixing them well in; then add the fish and oysters; mix all, and turn out on a dish to get cold. When cold, take small pieces, shape them like corks or balls, cover with the egg beaten up and bread-crumbs, and fry in hot fat.

Serve on a napkin, with fried parsley.

Oyster Tartlets.

8 Oysters
1 oz. Butter
 $\frac{1}{4}$ oz. Flour
Some scraps Puff Paste
1 small Carrot Cooked

$\frac{1}{2}$ tea-spoonful Curry Paste
 $\frac{1}{2}$ tea-spoonful Curry Powder
A little Cream
1 Shalot
Lemon Juice

Roll out the paste quite thinly ; cut into rounds ; put each on a greased patty pan, and put some rice in it.

Bake a pale yellow colour.

Remove the rice from the cases, and put them aside.

Now scald the oysters in their own liquor ; beard and put them aside. Melt the butter and fry the shalot, which should be finely chopped. Add the curry powder and the flour ; then the liquor from the oysters ; salt, pepper, and a few grains of cayenne pepper ; a few drops of lemon juice. Add as much cream as is necessary to make a smooth sauce ; add to this the carrot cut in small dice, and mix.

Fill the cases with the mixture ; place an oyster on top of each, and put in the oven to warm through. They may be covered with a buttered paper.

Fritôt of Oysters.

6 Oysters
12 thinly-sliced round pieces of
Bacon
Pepper, Salt, Lemon Juice

Butter
2 table-spoonfuls Flour
1 Egg
1 table-spoonful Salad Oil

Put the oysters on a buttered plate ; sprinkle over each a little salt and pepper and a few drops of lemon juice ; cover over with another plate and put in the oven to heat ; when warmed about 5 minutes, take them out, and put each

oyster between two pieces of bacon. Make the batter in the following manner :—

Put the flour in a bowl ; add a pinch of salt to it ; put the yolk of the egg in a cup and beat it a little ; add the salad oil to it and mix, then the oyster liquor and the liquid that will be on the plate where the oysters were heated ; strain all this, and add it to the yolk and oil.

Stir this gradually in among the flour, adding as much warm water as will make a thick and smooth batter ; beat it very well.

Now beat up the white of egg very stiffly, and stir it in gently.

When all is mixed and smooth, put one oyster and bacon in the batter, and lift it out with a spoon quite covered ; drop it into smoking hot fat, and fry a pale yellow. Repeat till all are fried. Serve on a napkin.

The batter should be rather thick.

Oyster Loaves.

4 Dinner Rolls

1 doz. Oysters

1 oz. Butter

Flour

Pepper, Salt

Lemon, Nutmeg

Take 4 dinner rolls, and cut off the narrow end for a lid, and scoop out the soft part, leaving the crusts, which must be put into smoking hot fat and fried.

Take 1 doz. oysters ; scald and beard them ; strain their liquor, and put it into a pan, with 1 oz. of butter and 1 oz. of flour ; stir till it boils ; add pepper and salt, a few grains of cayenne pepper, and a very little grated nutmeg ; a few drops of lemon juice is an improvement ; add $\frac{1}{2}$ a gill of

cream and a small table-spoonful of bread-crumbs, as much as make the sauce of a rather thick consistency.

Cut the oysters in halves, and put them in at the last to warm through. With this preparation fill the 4 loaves, and put them into the oven for eight or ten minutes ; put on the lids, and serve hot ; decorate with parsley.

Cooked chicken or chopped fish may be warmed up in a nice white sauce, and put into those small loaves, making a pretty dish.

Scalloped Oysters.

1 doz. Oysters

1 oz. Butter

1 oz. Flour

1 Yolk

1 gill Cream

Cayenne, Nutmeg

Pepper, Salt

Beard the oysters, and scald in their own liquor for three or four minutes till they are nicely pulped ; strain.

Put into a stewpan 1 oz. butter, add 1 oz. flour, and mix over the fire ; add the liquor strained from the oysters, and stir till it boils ; then add pepper and salt to taste, a very little grated nutmeg, a few grains of cayenne, and mix well. Now add the cream and 1 yolk of egg, and stir over the fire till well mixed, but it must not boil.

Cut the oysters in halves, and heat them in this. Butter two scallop shells, and put the mixture in ; sprinkle over a thick coating of fine bread or biscuit-crumbs soaked in butter, and put in the oven to get hot and yellow. The oysters should be cut in halves before they are added to the sauce.

Fried Oysters.

Biscuit-crumbs
12 Oysters

1 Egg
Pepper and Salt

Fat for Frying

Oysters to fry should be fine large ones, and make a beautiful garnish or an entrée.

Simmer the oysters one or two minutes in their own liquor, seasoning with a little pepper and salt, and drain quite dry on a towel. They must on no account boil.

Beat up an egg, and dip the oysters separately in it. Have some powdered biscuit-crumbs prepared and sifted, and roll the oysters in them. Fry them a golden colour in hot fat, and serve very hot.

Sole à la Crème.

1 Sole
 $\frac{3}{4}$ pint Milk
1 table-spoonful of Cream
1 blade Mace

Peppercorns
1 oz. Butter
1 oz. Flour
Salt, Pepper

Lemon Juice

Take the skin off the sole by cutting the fins off with a knife all round ; lift the skin at the tail, and pull it up. Skin both sides, and take the fillets off neatly by sharply cutting down the middle of the back, and pressing the knife close to the bones.

You have 4 nice long fillets ; cut each fillet in half length-ways, and tie it up in a pretty knot ; sprinkle a little salt over, and put them aside.

Take the skin and bones of the fish, and wash them well ; put them into a small saucepan with three-quarters of

a pint of milk, a blade of mace, and a few peppercorns, and simmer very gently for about half an hour ; strain the milk from the bones, etc., and put it into a clean saucepan ; add the fillets, and allow them to simmer very gently ten minutes.

Lift them out, and add to the milk 1 oz. of butter and 1 oz. of flour kneaded together ; stir till it becomes quite smooth ; add pepper and salt to taste, a few drops of lemon juice, and 1 table-spoonful of cream ; put in the fillets very gently to warm through ; dish them neatly, and pour the sauce over them.

This dish can be made with haddock, only in that case the filleted fish must be cut in short pieces.

Soles à la Normandie.

1 large Sole	2 Yolks Eggs
6 Oysters	1 table-spoonful Cream
Carrot, Turnip	Pepper and Salt
Herbs, Bay Leaf, Onion	Lemon Juice

Skin and fillet the sole, and cut each fillet in three pieces across ; butter a tin dish well, and place the fillets upon it, not on the top of each other ; sprinkle over them a little pepper and salt, and a few drops of lemon juice ; butter a paper, and quite cover the tin with it, which place in the oven for ten minutes.

Put the skin and bones into a small saucepan, with a bunch of sweet herbs and a bay leaf, small bit of onion, half of a small carrot, three-quarters of a pint of some thin white stock, if to be had, or water, and boil for half an hour.

Scald 6 or 8 fine oysters in their own liquor ; strain, and

add the oyster liquor and beads to the stock in the pan, which boil ten minutes longer.

Put into a small saucepan 1 oz. butter and 1 oz. flour, and stir over the fire till the flour is all taken up by the butter. Strain the stock into the pan, and stir till quite smooth; add 1 table-spoonful of cream.

Now dish the fillets very neatly in a circle on a dish; put the oysters in the centre; pour the liquid from the tin where the fillets were cooked among the sauce, and boil up; season to taste.

Now add (off the fire) the yolks of two eggs; stir them quite smooth, and pour the sauce over the fillets.

Mushrooms may be substituted for the oysters in the centre of the dish.

Lobster Soufflée.

2 oz. Butter	1 dessert-spoonful Worcester
2 oz. Flour	Sauce
1 Hen Lobster	1 pint Milk
3 Eggs and 1 additional White	1 tea-spoonful Lemon Juice
1 dessert-spoonful Anchovy Sauce	1 tea-spoonful Salt
A little Pepper	

Remove the shells from the lobster and the coral; wash and dry the coral, and pound it with half an ounce of the butter, and rub it through a fine hair sieve. Put half of it aside.

Now put into a saucepan the remainder of the butter and the flour, and mix over the fire; then add to it the milk, and stir till it boils. Put half of this sauce aside, and into the remainder stir half of the coral butter, anchovy, lemon, Worcester sauce, salt, and pepper. Then add, one by one, the yolks of the eggs, stirring each thoroughly; then add

the lobster, chopped up pretty finely, and last, the whites stiffly beaten up. Prepare a soufflée tin ; put in the mixture and steam very gently 1 hour, and remove it carefully from the shape. The tin must be only half-full. Half a tin of lobster does when fresh is not to be had.

Sauce.—Put into a saucepan the sauce reserved ; add to it the remainder of the coral butter, a few drops of lemon juice, a little seasoning, and as much additional milk as makes it a proper consistency ; stir till it boils and becomes quite smooth, and pour round the soufflée. Decorate the dish with the head and claws of the lobster.

To Fry Fish, etc.

All fish are fried in a somewhat similar manner, and a few general directions may be given. Fish that are to be fried should be perfectly dried, and to procure thorough dryness, must be covered either with flour or bread-crumbs. The fat should be perfectly hot—*i.e.*, at the temperature of at least 345° Fahr. This is ascertained in several ways. The best is to use a thermometer ; but as that is not always to be had, a very good way is to put the fat on the fire and allow it to get hot till it begins to smoke. It must be quite still, for as long as fat bubbles there is water in it. When the fat becomes quite still, and slightly smokes, put your fish in and fry till they become a light brown.

Another good rule is to have plenty of fat to cover whatever you wish to fry. After your fish are fried, put them on a cloth or coarse paper before the fire to drain. Those rules of the heat of fat refer to all kinds of frying, fritters, etc.

Fish with White Sauce.

1 Large Haddock, $2\frac{1}{2}$ lbs. weight	1 oz. Flour
1 oz. Butter	1 gill Cream
Pepper and Salt	

Skin the haddock ; cut off its head and its tail ; take the flesh carefully from the bones on both sides, and cut each side in 3 pieces ; butter a flat tin and place the pieces of fish on it ; squeeze a few drops of lemon juice over, and some pepper and salt. Butter a piece of paper, and cover the pieces of fish ; put them in the oven for 10 minutes.

Put the skin and bones of the fish in a small saucepan ; cover with water, and boil for a short time.

Now to make the sauce : Put in a small pan 1 oz. butter and 1 oz. of flour ; rub together till smooth ; then add $\frac{1}{4}$ pint of the liquor in which the bones are boiled, and make it into a smooth sauce ; it must be stirred till it boils ; add the cream, and bring it to the boil.

Dish the fish up neatly on a dish, and pour the sauce over it to cover it entirely ; a tea-spoonful of finely chopped parsley, mixed with the sauce at the last moment or sprinkled over, looks pretty.

Mock Whitebait.

1 Sole about 1 lb. weight	1 Lemon
1 lb. Fresh Lard	Flour, Salt, and Pepper

Skin the sole and fillet it ; cut each fillet in 3 strips of half an inch in breadth, and those strips in about $2\frac{1}{2}$ -inch

lengths; have plenty of flour in a paper; put the pieces of fish in the paper, and roll them from side to side in the flour till they are well covered with it; put about half of them in a wire basket, and shake the basket till the loose flour is shaken off. Have the fat in a stewpan; it should be heated to 400°; that is known by a good deal of grey smoke coming off; plunge the basket in this, and fry a golden colour; let the fat get very hot again, and repeat till all are cooked; serve hot with sliced lemon. Fine salt may be sprinkled over them. They are dished on a napkin.

Real Whitebait.

Pick the whitebait over to see that there are no pieces of weed. Roll them in a dry cloth if they have been in ice to dry thoroughly. Then have a cloth with plenty of flour on it. Put a few at a time of the whitebait in this, and toss them about to cover them with the flour. Put them in a frying basket, and shake the basket to put away superfluous flour.

Have some fat in a stewpan heated to 400°. Plunge the whitebait in for about two minutes; take out, and turn out on a drainer. Repeat till all are fried. Now put a good many whitebait in the basket—perhaps all that have already been fried.

Make the fat quite hot again; plunge the basket in and fry for two minutes longer till the whitebait is quite crisp. Fry some parsley; and serve with the fried parsley and sliced lemons.

There must be enough fat to cover the whitebait entirely.

Cod à la Maître d'Hotel.

1 lb. Cod	1 table-spoonful Vinegar
$\frac{1}{2}$ oz. Butter	1 tea-cupful Water
1 dessert-spoonful Flour	1 yolk of Egg
$\frac{3}{4}$ teaspoonful Salt	A little Pepper
1 dessert-spoonful Chopped Parsley	

Remove the skin and bone from the cod, and cut it up in inch square pieces ; put the vinegar in an enamelled pan and let it boil for a few minutes ; then add to it the water and the pieces of cod, and bring it just to the boil ; take the pieces out, carefully draining all moisture from them, and put them in a pile on a dish, and keep warm.

Mix in a bowl the flour, butter, parsley, salt, and pepper, with a little cold water, till quite smooth ; pour among this the boiling liquid left in the saucepan, and mix. Return all to the pan, and stir till it boils ; then drop among it the yolk of the egg ; stir a minute or two to cook the egg, and pour all this sauce over the fish and serve.

Cake of Cooked Fish.

$\frac{1}{2}$ lb. of Cooked Fish	$\frac{1}{2}$ oz. Butter
2 oz. Bread-crumbs	$\frac{1}{2}$ gill Milk or Fish Liquor
1 Onion	1 tea-spoonful Chopped Parsley.
2 Yolks and 1 White of Egg	

Put the butter in a saucepan ; chop the onion and stew it in the butter till cooked, but not browned ; add the parsley, and cook a few minutes ; then add the fish, chopped up and free from skin and bone, and stir over the fire a few minutes longer ; remove from the fire, and stir in the bread-crumbs ; beat up the eggs and add the milk to them ; mix with the rest thoroughly.

Butter a plain mould and cover it with fine browned bread-crumbs ; pour in the mixture ; put some more crumbs on top ; bake three-quarters of an hour. Turn out and serve with melted butter sauce.

The cake may be steamed 1 hour instead of being baked ; in that case omit the brown bread-crumbs on the tin.

Broiled Salmon.

1 slice Salmon, about 1 inch thick
Some Salad Oil or Melted Butter

1 dessert-spoonful Vinegar
Salt and Pepper

Put the vinegar on a plate, and place the salmon on it for half an hour, turning it over. Then wipe dry, and sprinkle with a little pepper and salt.

Dip a sheet of note paper in salad oil, twist it neatly round the slice of salmon, and put on a gridiron and grill for 10 minutes. Take off paper and serve hot.

Boiled Salmon.

6 lbs. Salmon

1 table-spoonful Salt
 $\frac{1}{2}$ tea-cupful Vinegar

Wash the salmon lightly, and put it in boiling water, with the salt and vinegar. Let it simmer slowly after it boils for 30 minutes. Allow it to cool in the water a little, and serve on a napkin, with salad handed round, or very thin slices of cucumber seasoned with salt, pepper, and a little vinegar.

Salmon Steaks.

3 or 4 slices Salmon about $\frac{1}{2}$ inch thick | 2 oz. Butter

Wash and dry the salmon, and dust it over with flour mixed with a little pepper and salt. Put the butter in a frying-pan to get quite hot. Put in the slices of salmon, and fry a little brown on both sides. It will take 7 or 8 minutes. Serve with cucumber sliced thinly, or salad.

Smoked Haddock Grilled.

1 Haddock		1 tea-spoonful Butter
A little Milk		A little Cayenne

Wash, dry, and skin the haddock. It may be cut in square pieces or left whole. Put a little milk on a plate; let it soak in this for an hour or two. Take the pieces up, and either grill them or toast them for a few minutes; put the butter over them in little bits, and the pepper; serve hot. They may be served on toast.

Rizzured Haddock.

1 Haddock, weighing about 1 lb.		Seasoning
$\frac{1}{2}$ oz. Butter		Lemon Juice

Sprinkle the fish with salt, and leave it for 1 hour; then wash, scrape, and thoroughly dry it.

Take the head off, and split it open; then remove the bone; dab it over with a little flour to dry it well.

Grease the bars of a gridiron with a bit of fat; put the haddock on it, and make it hot; place it on a clear fire, and grill for about 10 minutes, most of the time on the split side.

When ready, place the fish on a hot plate, and put the butter over it in little bits, a few drops of lemon juice, and a little pepper and salt. Serve very hot.

Other fish may be cooked in this way, which makes them exceedingly light. A double gridiron is best.

Baked Cod.

2 or 3 lbs. of Cod

1 Egg

Some Thyme and Marjoram

Bread-crumbs

Pepper, Salt, Cayenne

The middle cut of cod is best, and it is always improved by being salted for an hour or two; then wash and dry it well, and skin it. Dust the fish all over with a little flour. Beat up the egg, and mix with it a little salt, pepper, and cayenne, and a pinch of thyme and marjoram finely powdered.

Brush the fish all over with this, taking care to distribute the herbs all over; then roll in the bread-crumbs, and pat them smoothly over it; put this in a roasting-pan, and put bits of butter all over; put the whole in the oven, and bake for three quarters of an hour; baste if it gets dry; serve with melted butter or oyster sauce.

Dressed Cod.

2 lbs. Cod

1 small Sole

1 Egg

1 table-spoonful Cream

1½ oz. Butter

1 oz. Flour

½ tea-spoonful Anchovy Sauce

Tie the cod into a nice bundle; put it in plenty of boiling water with a good deal of salt, and boil very gently for 20

minutes ; then remove it from the pan, take off the string, skin and dish it.

Make the Sauce thus :—Put the butter and flour in a pan, and mix ; then add $\frac{1}{2}$ pint of the liquid the fish has been boiled in ; stir till it boils ; add the cream and the anchovy sauce ; pour this sauce all over the fish.

Skin the sole, and fillet it ; cut each fillet in halves ; roll the pieces in egg and bread-crumbs ; pat them smooth ; curl them round a little, and drop in hot fat to fry a pale brown colour. With those fillets decorate the dish.

Oyster Soufflée.

1 doz. Oysters
2 oz. Butter
2 oz. Flour
Milk

Salt, Pepper
Cayenne
3 whole Eggs and 1 white
Browned Bread-crumbs

Scald the oysters ; beard them, and strain the liquor into a cup. Put butter and flour into a saucepan, and mix ; then add $\frac{1}{2}$ pint of milk, which includes the oyster liquor (that is, $\frac{1}{2}$ pint between milk and oyster liquor), and boil. Now add the yolks of the three eggs, and again stir over the fire ; also add the oysters cut up in two or three pieces each.

Beat the whites up stiffly, and stir them in ; butter small soufflée cases or china moulds ; pour in mixture ; put some brown crumbs on top, and bake for about a quarter of an hour.

This can be put in a prepared soufflée tin, and steamed half an hour instead ; serve as a fish entrée.

Grenadines of Sole.

1 Sole, about $1\frac{1}{4}$ lbs.	$\frac{1}{2}$ pint Shrimps
1 oz. Butter	1 Yolk
1 gill White Stock	1 oz. Flour
Salt, Pepper, Cayenne, Lemon Juice	

Fillet and skin the sole. Put into a small saucepan the butter and flour, and mix over the fire ; add the stock, and boil ; then add all the seasonings, including a few drops of lemon juice ; add to this the shrimps, which should be picked ; also add the yolk, and mix over the fire.

Divide this mixture into four parts ; spread one part on each fillet. Roll the fillets up, and tie with cotton ; put on a buttered dish, and cover with buttered paper ; put in the oven to bake 15 minutes. Arrange on a dish. Pour the following sauce over every part of the fillets :—

Sauce.

1 oz. Butter	1 gill Milk
1 oz. Flour	1 table-spoonful Cream
1 gill Fish Stock	$\frac{1}{2}$ tea-spoonful Anchovy Sauce

Mix butter and flour together in saucepan ; add fish stock ; stir and boil ; add milk ; boil ; add cream and anchovy, also seasoning to taste ; stir and boil, and use.

The fish stock is got by boiling the bones of the sole.

MEAT DISHES AND ENTRÉES.

To Boil a Pickled Ox Tongue.

Soak the tongue for several hours in cold water; then run a skewer under it, from the point to the root, to keep it in good shape; put it into plenty of cold water; when it boils, skim it carefully, and then simmer about 3 hours. A small tongue may take a little less time.

When cooked, take it out and carefully remove the skin, beginning at the point, and dipping it for an instant in cold water; then set it to get cold; put a fork in front of the point to keep it straight; arrange it into a good shape. When cold, trim the root, and glaze the tongue with the glaze given below, and, if liked, decorate with beat butter:—

Glaze.— $\frac{1}{4}$ oz. gelatine, $\frac{1}{4}$ tea-spoonful extract of meat,* $\frac{1}{2}$ tea-cupful water or stock. Mix and boil, then brush the tongue twice with this glaze.

Beat Butter.—1 table-spoonful butter, 1 tea-spoonful flour. Beat butter in a basin with a wooden spoon till it is soft and smooth; add the flour, and mix well; put this in a forcing bag and tube, and decorate prettily. The butter may be made pink with a drop of carmine, if liked.

* Armour's Extract of Meat is recommended.

To Boil a Ham.

Soak the ham for 12 hours in plenty of cold water, then take it out and scrape it well; put it in a large saucepan covered with cold water; put on the lid, and let it boil gently for about 3 hours. A ham weighing 12 lbs. takes 3 hours; if less weight, it may take a little less time; if larger, a little more. Let it cool in the water after it has boiled the necessary time; then take off the skin carefully.

Now place a sheet of paper over it; rub the paper with the hand, and take a fresh piece of paper and repeat. This smooths the ham and also absorbs the grease. This may be sprinkled over with raspings of crust of bread or browned bread-crumbs, or it may be painted over with glaze, as described for ox-tongue, and decorated also with beat butter. Have a piece of ornamental frilled paper to twist round the knuckle.

To Steam a Ham.

Steaming a ham makes it lose less than boiling. Soak and scrape the ham as in the previous recipe; then put it in a saucepan large enough to hold it, with only 1 inch of water in the pan; put the ham in, but set it on a ring, or something in the bottom of the saucepan, to raise it out of the water; put on the lid very closely, and steam for 3 hours on an average.

Finish exactly as in previous recipe. This will be found excellent, as the flavour is retained.

Although the half of a large ham is cooked, it does not take much less time, as the thickness is the same, though not the size.

To Bake a Ham.

$\frac{1}{2}$ of a Smoked or York Ham

$\frac{3}{4}$ lb. Flour

Soak the ham for 12 hours, and scrape very clean in every part ; then make a paste with the flour and water—a pretty firm paste ; roll it out into a sheet large enough to cover all the bacon ; wrap the bacon up in this, and wet the edges where it is joined to make it adhere. See that it is covered in every part.

Put this now in a roasting pan, and put in the oven to roast about $2\frac{1}{4}$ hours ; when this is done the paste will be very brown and hard ; crack it off and remove the skin. It may be covered with raspings and served hot, which is best, or served cold, having been glazed and decorated. The flavour of this is delicious.

Steak à la Parmesan.

1 lb. Steak

2 table-spoonfuls Parmesan Cheese

1 Egg

A little Parsley

Some fine Bread-crumbs

Pepper and Salt

Cut the steak into fingers about three inches long and one inch broad ; have the Parmesan cheese grated ; roll the pieces of steak in it to dry them ; pat the cheese into the steak.

Beat the egg up on a plate ; add to it a little salt and pepper, and a dessert-spoonful of finely-chopped parsley ; roll the steak in this, and then in the bread-crumbs ; pat the steak to put the crumbs smoothly over it. Have some fat in a stewpan, smoking hot ; plunge a few pieces of the steak in, and fry quickly. Keep the fat smoking hot, and repeat

till all are finished. Dish, neatly piled up, with a border of macaroni cooked in the following manner round it :—

Savoury Macaroni.

$\frac{1}{4}$ lb. Macaroni
1 breakfast-cupful Stock

1 Tomato
Pepper and Salt

Break the macaroni in short pieces, and put it into a saucepan of boiling water, with a little salt, to boil for 10 minutes ; then drain the water away, and replace it with the stock.

Remove the skin from the tomato, and cut it up into very small pieces ; add this, with a little salt and pepper ; let the whole stew gently for 20 or 30 minutes till it is tender, and has nearly absorbed all the stock.

Braised Rabbit.

1 Rabbit
1 pint sharp Brown Sauce

1 oz. Butter
1 doz. Button Mushrooms

1 Cauliflower

Soak the rabbit for half an hour, and dry thoroughly ; cut it up into neat joints ; put the butter in a saucepan to get quite hot ; put in the pieces of rabbit, and fry till all are a little brown.

Then pour the brown sauce, as given on p. 42, into the pan over the rabbit ; cover with a piece of greased paper, and put in the oven to cook for 1 hour ; add the mushrooms, and cook 10 minutes longer ; dish up and decorate with branches of the cauliflower, previously boiled, but not too much.

It should be basted frequently, while cooking, to prevent it getting hard.

Poivrade or Brown Sauce.

$1\frac{1}{2}$ oz. Butter	1 pint Stock
$1\frac{1}{2}$ oz. Flour	1 table-spoonful Vinegar
Bit of Carrot	1 Tomato
1 Onion	Clove of Garlic
Bit of Celery	2 oz. Bacon
Blade of Mace	Bunch of Herbs
$\frac{1}{2}$ tea-spoonful Extract of Meat	$\frac{1}{2}$ pint of Water
Salt and Pepper	

Put the vinegar in a saucepan, and boil till nearly quite evaporated. Add the butter, and let it get hot; then the onion chopped, and fry it brown; then the bacon cut in small pieces, let it also fry; next all the vegetables and herbs cut up finely, and spices; then the extract of meat, the stock and water; salt and pepper to season.

Stir till it all boils, and boil for half an hour gently; strain and use.

To Stew Steak.

1 lb. Steak	1 dessert-spoonful Flour
1 Onion	$1\frac{1}{4}$ breakfast-cupfuls Water
1 Carrot	1 tea-spoonful Salt
1 Turnip	$\frac{1}{4}$ tea-spoonful Pepper
1 dessert-spoonful Butter	

Have the steak cut in one piece, and rather thickly; chop the onion; put the butter in a stewpan to get quite hot, and fry the chopped onion in it till it is very brown; then put in the steak, and fry it on both sides. The onion may be put all to one side of the pan lest it burn.

Mix in a small basin the flour, salt, and pepper; add the water gradually; when mixed, pour it into the stewpan, and stir till it boils up; put on the lid, and let it simmer slowly.

Meanwhile cut the turnip in inch-thick pieces ; cut from this a ribbon quite thinly, and then cut the ribbons into straws ; do the same to the carrot, using only the red outside part ; put the scraps into the stew, and cook it for 1 hour.

You should have $\frac{3}{4}$ of a tea-cupful of the straws ; put them in boiling salted water to boil for ten minutes ; drain.

When ready, put the steak on a dish, strain the gravy over, and decorate with bunches of the straws.

Sautéd Kidneys.

4 Mutton Kidneys

1 tea-spoonful Flour

1 oz. Butter

Salt, Pepper

$\frac{1}{4}$ tea-spoonful Extract of Meat

1 tea-spoonful Ketchup

1 tea-spoonful Harvey Sauce

1 tea-cupful Water or Stock

Split the kidneys from the round side, then remove the cores, and cut each half in 3 or 4 thin slices. Put the butter into a small frying-pan to get quite hot ; it should be on a good fire ; put in the kidneys, and fry quickly for about 3 minutes until all are a little fried. They must be constantly turned.

Now lift out the kidneys and drain all the liquid from them into the pan ; stir in the flour, ketchup, Harvey sauce, and extract ; also salt and pepper ; add the water, and stir till it all boils for a few minutes, and is a smooth brown sauce ; add the fried kidneys to this, and let them get quite hot.

They *must not* boil, or they will get hard, but may be left 10 minutes among the sauce getting hot. Serve with potato straws (see page 90) in bunches all round.

Macaroni and Kidney.

4 Mutton Kidneys
1 dessert-spoonful Flour
1 pint Stock
2 oz. Macaroni

1 oz. Butter
 $\frac{1}{2}$ tea-spoonful Beef Extract
2 Shalots
Salt, Pepper, Cayenne.

Break the macaroni in short lengths, and put it on to boil in $\frac{1}{2}$ pint of the stock, with a little salt, for about half an hour; it should boil very gently.

Meanwhile split the kidneys, and skin them.

Put the butter into a small frying-pan to get quite hot; fry the kidneys in it all round, and take them out; then fry the shalots, finely chopped.

Put the flour into the oven to brown, and then add it to the butter in the frying-pan; chop up the kidneys and add them; then the remainder of the stock, the extract of meat, and the seasoning; stir till it boils, then stew gently for 10 minutes.

Now add half the macaroni; mix, and allow it to cook a few minutes to absorb some of the gravy; serve hot, with the remainder of the macaroni round it for a border.

Cutlets in Potato Paste.

4 Mutton Cutlets from the loin
6 Potatoes
1 small Onion
1 Egg

Bit of Carrôt
Bunch of Herbs
1 pint of Stock
Seasoning

Flatten and shape the cutlets very neatly, and put them in a sauté pan, adding to them the onion and vegetables cut down in small pieces; add also the bunch of herbs; then pour in the stock, and let it all cook over the fire for half an hour, turning the cutlets over several times.

Have the potatoes boiled and mashed carefully; add to them, over the fire, the half of the egg beaten up and a little pepper and salt. Remove the cutlets from the pan. Take a piece of the potato and flatten it out a little; envelop a cutlet in this, arranging it neatly, and leaving a piece of the bone at the top sticking out. Repeat. Place them on a greased oven shelf, brush over with the remainder of the egg, and put into a very quick oven till they get light brown. Dish neatly with the following sauce round:—

Mix 1 dessert-spoonful of flour with the stock remaining in the saucepan, also a little ketchup, Harvey sauce, and seasoning; stir till it boils, and strain.

It may be necessary to add a little water if the stock has reduced too much.

Cold Meat Cutlets in Potato Paste.

Have some thickly-cut slices of cold roast beef or mutton, or chops from a cooked loin of mutton.

Envelop those in potatoes prepared exactly as in the preceding recipe, and cook in the same way.

Boil the bones of the roast beef to make stock, and with this make some brown sauce to serve with the cutlets.

Scotch Oatmeal Puddings.

Some Pudding Skins

1 lb. Suet

2 lbs. Oatmeal

3 Onions (small)

2 tea-spoonfuls Salt

$\frac{1}{2}$ tea-spoonful Pepper

Procure some pudding skins; have them thoroughly cleaned, cut in lengths about 12 inches, and laid for a few hours in salt and water. Chop the suet finely; toast the

oatmeal very well, and allow it to get cold ; boil the onions till tender, and chop them up quite finely ; add the seasonings, and mix everything together. Then take the skins out of the water and proceed to fill them loosely ; tie the ends tightly, prick them with a darning needle, and put them in boiling water to boil for half an hour.

Veal Shape.

1½ lbs. Veal	¾ tea-spoonful Salt
1 oz. Bacon	¼ tea-spoonful Pepper
3 breakfast-cupfuls Water	2 Bay Leaves
1 blade Mace	

Put all these ingredients into a saucepan, and boil for 1¼ hours ; then take out the veal and cut it into very small pieces ; return the bones to the saucepan, and boil 3 hours longer ; then strain this stock.

There should be 1¾ breakfast-cupfuls of stock when strained. Put it all back into the pan with the chopped-up veal. Salt and pepper to taste ; boil for five minutes, and pour into a wetted mould. It will turn out when cold ; decorate with parsley. See that it is well seasoned.

The veal should include a knuckle, as it has most gelatine.

Shape of Chicken.

A good-sized Fowl	1 tea-spoonful Peppercorns
4 breakfast-cupfuls Water	A blade of Mace
Salt and Cayenne Pepper	

Have the fowl cut up in joints, and put it into a saucepan with the water and mace ; let it boil from 1 to 1½ hours until the fowl is quite tender ; then remove all the skin and bones ; chop up the flesh, and put it aside.

Break the bones well, and return them to the pan, and boil for 3 hours longer; the legs should be scalded and scraped, and all the giblets used, as well as the skin.

When this has been all boiled, strain (there should be 2 breakfast-cupfuls of stock); season nicely, and return to the pan, with the chopped chicken and seasonings, to boil up for 10 minutes; put into a mould to get cold. Turn out, and decorate with parsley. The giblets, legs, and skin are all boiled as long as the bones.

Curry of Veal.

1 lb. Veal
2 Onions
Celery

Curry Powder and Paste
1 Apple
1 oz. Butter

White meat is best for curry, though almost every kind of fish, flesh, and fowl may be cooked as a curry. Rabbits and fowl make good curry; and although, as a rule, they should be boned, yet, cut in very small joints, they make a good dish. Most curries are made in much the same way.

Put into a saucepan 1 oz. butter; let it get warm; chop up finely 2 onions, and allow them to fry gently in the butter till they begin to get a pale brown; add 1 or 2 leaves of celery, cut finely; 1 sour apple chopped up, 1 tea-spoonful of curry powder, $\frac{1}{2}$ tea-spoonful of curry paste, and a little salt; let all get well mixed. Add now the veal, cut up in small pieces; stir well round for a few minutes; add 1 gill of stock or water; cover closely with the lid, and stew on a gentle fire for 1 hour. A little more water may be necessary to keep the mixture quite moist, and may be added when required. Stir frequently; serve dished high on a plate with rice boiled. Curry powder must be put in to suit the

tastes of those who are to use the dish. More butter is frequently used, and preferred by some. (For "Rice for Curry," page 86.)

Abbotsford Cutlets.

$\frac{3}{4}$ lb. cooked Meat	1 dessert-spoonful Harvey or
1 tea-cupful Bread-crumbs	Worcester Sauce
1 Egg	Pepper and Salt
$\frac{1}{2}$ tea-cupful Stock	

Chop the meat very finely—and it may be pounded if convenient, to make it smooth. Mix the sauce and stock together, and soak the bread with this; add the pepper and salt to season well; beat the egg, and stir it among the rest.

Put all on the fire to cook for a few minutes, stirring all the time; turn out to get cold.

Shape this mixture with well-floured hands into small cutlets; drop them into smoking hot fat to fry a nice brown.

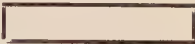
Take out and drain from the fat on kitchen paper; stick an inch of macaroni in each cutlet, to resemble a bone; serve hot with a little brown sauce.

Fish or cold salmon may be made up in this way.

Chartreuse of Mutton.

2 Carrots	$\frac{1}{2}$ lb. Cooked Mutton
1 Turnip	$\frac{1}{2}$ pint Brown Sauce
6 Potatoes	1 Yolk

Have a plain mould (a Charlotte mould will do) well buttered; prepare the carrots and turnip, and boil them till cooked (but not too soft) in salted water.

Then cut the carrot in inch-lengths, and, with a tube-cutter, punch out the red part into tubes 1 inch long; do the same to the turnip. 

Now arrange those pieces round the mould thus, and cover also the bottom of it in the same way.

Have the potatoes boiled and carefully mashed; add to them, on the fire, the yolk and a little seasoning, and stir over the fire till the yolk is cooked.

Carefully line the mould about $\frac{1}{2}$ an inch thick with the potatoes.



Now put the mould into the oven, for a few minutes, to get hot; it must not brown, or remain long, as the vegetables will get discoloured. Then fill with the following hash, and immediately turn out and serve:—

Hash.—Cut the mutton in rather small slices in this case; put into a saucepan 1 tea-spoonful of dripping; make it quite hot, and fry a chopped onion in it till very brown.

Add 1 large tea-spoonful of flour, and fry it a little; then add a little salt, pepper, mustard, $\frac{1}{2}$ tea-spoonful red currant jelly, 1 small tomato cut up, and $\frac{1}{2}$ pint of stock; stir this till it boils; let it boil 10 minutes; then strain.

Return to the pan; put in the pieces of mutton to heat, not to boil; then put all in the mould to fill it quite, and immediately turn out and serve.

Potted Chicken and Ham.

1 Chicken

$\frac{1}{4}$ lb. Butter

Bunch of Herbs

6 oz. Bacon

A blade of Mace

Pepper, Salt, Cayenne

Roast a chicken, and, while hot, remove all the flesh from the bones, and chop it up.

Put the bones, well broken up, the skin, etc., in a small saucepan; add to them 1 pint of water, the herbs, mace, and a few grains of cayenne.

Boil for an hour or two till the water is reduced almost to a glaze; then strain it; now cook the bacon and chop it up.

Put it and the chicken in a mortar, and pound till quite a paste; add to this the butter clarified, and a table-spoonful of the glaze from the bones.

Season to taste, press into pots, smooth the tops, and pour clarified butter over each.

Croquettes with Meat.

6 Potatoes, middle-sized
1 Egg

$\frac{1}{4}$ lb. Cooked Chicken
Seasonings

Boil very carefully, dry well, and mash the potatoes. Add the yolk of egg and stir over the fire; add salt and pepper enough to season very well.

Remove from the fire, and place on a plate to get somewhat cool.

Have the chicken or other cooked meat chopped up rather finely; add to it seasonings of various kinds, to make it savoury, and mix all together; a little sauce of some kind may be added, but it must only be a very little – such as 1 table-spoonful to the $\frac{1}{4}$ lb., as the mixture should not be very moist.

Take a piece of the potato, size of egg; flatten it; place in the centre a dessert-spoonful of the meat; close the potato round it, so as perfectly to cover it.

Form the whole into a piece like a cork, or like an egg. When the whole is used up, beat the white of the egg very slightly up, brush the croquette all over, and roll in fine new bread-crumbs; put in hot fat to fry a bright golden colour; serve hot.

Any nice meat or fish can be served in this form.

Émincé, or Hash of Mutton.

1 oz. Butter	1 large tea-spoonful Flour
2 Tomatoes	1 table-spoonful Gravy, or $\frac{1}{2}$ tea-
1 Clove	spoonful Meat Extract
1 Onion	Salt and Pepper
1 bouquet Garni	Slices of roast Beef or Mutton

Put the butter in a saucepan; cut down the tomatoes, and add them; chop the onion, and add it, along with the cloves and bouquet; add $1\frac{1}{2}$ breakfast-cupfuls of water, or stock (which is better), and let all simmer till the tomatoes are quite melted—about a quarter of an hour, pass it through a sieve.

Now put into the stewpan one tea-spoonful of butter and the tea-spoonful of flour; stir quickly till a little fried.

Then add, all at once, the sauce that was strained, and the gravy or extract. If extract is used, add 1 table-spoonful of water; add also salt and pepper to season.

When this is well mixed and boiled, it should be a delicious sauce; place your thick slices of meat in the sauce, put on the lid, and put a weight on top; simmer for 1 hour very slowly; dish up with some croutons of bread round.

It must cook gently *one* hour or not at all.

The first half hour the meat gets hard; the second it becomes tender and absorbs the gravy.

Pancake Fritters.

2 oz. of Flour
1 gill of Milk
1 Egg
 $\frac{1}{2}$ lb. Cooked Meat or Chicken

1 table-spoonful Ketchup
1 dessert-spoonful Flour
1 tea-spoonful Butter
Egg and Bread-crumbs

Make a large pancake thus :—Put the flour and a pinch of salt in a bowl ; beat up the egg, and add the milk to it. Pour this gradually among the flour, stirring quite smooth and beating well.

Put one large tea-spoonful of butter on a large frying-pan ; pour all the batter on, and fry it on both sides. Turn the pancake out on a plate. Have ready the meat ; chop it up very finely—cold roast beef or mutton will do.

Mix with it one dessert-spoonful of flour, one table-spoonful of ketchup, half tea-cupful of water, three-quarters tea-spoonful of salt, quarter tea-spoonful of pepper, and any other flavouring preferred.

Put all this in a saucepan ; stir it over the fire till it boils. Let this mixture cool a little, spread it all over the pancake, and roll it up lightly. Now with a sharp knife cut it across in half-inch slices. Brush these all over with an egg well beaten up, and roll in fine fresh bread-crumbs.

Pat the fritters quite smooth and a neat shape, and put into smoking hot fat to fry ; serve hot on a napkin.

Sweetbreads and Italian Sauce.

1 pair Sweetbreads
1 oz. Butter
1 oz. Flour
1 blade Mace
Lemon Juice
1 small Onion

1 gill Milk
1 small bit of Carrot
1 table-spoonful Cream
Salt and Pepper
Cayenne
1 doz. button Mushrooms

Soak the sweetbreads in salted water for two hours ; then wash well, and put in a saucepan, well covered with cold water ; let it boil for a few minutes.

Remove from the fire, put the sweetbreads in a basin of cold water, and take off all the skin and gristle. Wash again carefully, and put in the clean saucepan with as much water or white stock as plentifully covers the sweetbreads; add the onion, bit of carrot, and the mace, and allow it to boil for three-quarters of an hour or 1 hour. (If veal sweetbread, three-quarters of an hour is enough; if ox, 1 hour is required.) The sweetbreads may now be cut in several pieces, or left whole, as desired.

Sauce.—Put the butter and flour in a saucepan, and mix; add 1 gill of the stock strained from the sweetbreads; stir till it boils; then add 1 gill of milk; boil a few minutes, stirring all the time; then the cream; then add the mushrooms, let them get hot; also the salt, pepper, cayenne, and a little lemon juice.

Add also the sweetbreads to get quite hot. Dish neatly, and put some croutons of fried bread round.

Fried Sweetbreads and Sauce.

1 pair Sweetbreads

1 Egg

Bread-crumbs

Leaf of Celery

1 pint second White Stock

1 Lemon

1 small Onion

Bit of Turnip

Salt and Pepper.

Soak the sweetbreads in salted water for two hours; then put them in a saucepan with cold water till they boil for a few minutes; then wash, and remove all skin and gristle very carefully.

Put them in a clean saucepan with the stock; add the onion, turnip, and celery; let all boil for three-quarters of an hour till tender.

Remove from the fire and wipe dry ; put a weight on the top and allow to cool. Then cut each sweetbread in 3 pieces, and dust over with a little flour. Have an egg beaten up on a plate ; add to it a little pepper and salt. Roll each piece of the sweetbread in this, and then in the bread-crumbs. When this is carefully done, drop the pieces into smoking hot fat, and fry a bright yellow colour.

Sauce.

1 oz. Butter	1 gill Stock
1 oz. Flour	1 gill Cream or Milk

Put the butter and flour in a saucepan, and mix ; add the stock, and stir till it boils ; then the cream—let this also boil. The sauce should now be smooth and of a good consistency ; add to it salt and pepper and a few drops of lemon juice.

Pour the sauce on a dish, and place the sweetbreads on the top of it.

Serve with quarters of thinly-sliced lemon to decorate the dish.

Ox Palates.

2 Ox Palates	Sugar
Butter	Pepper and Salt
Flour	Stock
Ketchup	Lemon

Rub the palates with salt, and wash them well to take off any slime.

Put them on in cold water, and boil until the skin will easily scrape off. Put them on again in cold water, and boil 4 or 5 hours till quite tender. Take them up and flatten them between two dishes till quite cold.

Put into a stewpan 1 oz. butter and 1 dessert-spoonful of brown flour; stir till the flour is taken up by the butter; add $\frac{3}{4}$ pint good stock, and stir till smooth and boiling; add 1 table-spoonful ketchup, $\frac{1}{2}$ tea-spoonful sugar, $\frac{1}{2}$ tea-spoonful mustard, 1 tea-spoonful lemon juice, with pepper and salt to taste.

When the sauce is very nice and perfectly smooth, cut the palates up in neat square pieces, or in fancy shapes, and put them in the sauce; cover the pan, and allow them to simmer for 20 minutes or half an hour; serve very hot.

N.B.—To brown flour, put it in a tin pan in the oven, and stir frequently until the flour becomes a fawn colour.

Palates Fricasséed White.

Put into a stewpan 2 oz. of bacon, shred finely, and some scraps of veal or white flesh of some kind, 1 onion, a small bit of celery, a small bunch of sweet herbs, a blade of mace, $\frac{1}{2}$ tea-spoonful white peppercorns; add 1 pint of water; cover closely, stew for half an hour, and strain carefully; add $\frac{1}{2}$ pint of milk, and 1 table-spoonful of flour moistened with milk, and boil for a few minutes.

Now cut up the palates as before; put the white sauce in a stewpan; season to taste; add the palates, and heat them through thoroughly. Serve hot with fried bread round.

Ox Palates with Tomato Sauce.

Flour
Butter

Tinned Tomatoes
2 Ox Palates

Pepper and Salt

Put into a stewpan 1 dessert-spoonful of butter, 1 dessert-spoonful of flour; mix thoroughly over the fire; add $\frac{1}{2}$ a

tea-cupful of water and 1 breakfast-cupful of tinned tomatoes; stir till boiling, and boil gently for 15 minutes, bruising the pieces of tomato with the spoon.

Strain, and return the sauce to the pan; season with pepper and salt; add the palates, cut up as before; warm through for a quarter of an hour, and serve. Two fresh tomatoes may be used instead of tinned

Ox Palates to Stew.

2 Ox Palates
1 oz. Butter
1 table-spoonful Brown Flour
1 Onion

1 pint Stock
Pepper and Salt
Cayenne
Ketchup

Put into a stewpan 1 oz. of butter; let it get quite hot, even a little brown; put into the butter 1 middling-sized onion sliced, and fry it pretty brown. Mix in a basin 1 table-spoonful of brown flour with 1 pint second stock or water; pour it into the pan with the onion, and boil for 5 minutes until the sauce is thick and of a brown colour.

Strain, and return it to the stewpan; season with pepper and salt, a little cayenne, and 1 table-spoonful ketchup. Cut the palates up in square pieces, put them in the sauce, cover closely, and stew for 4 hours, stirring occasionally.

N.B.—The first preparation given, *i.e.*, the parboiling, scraping, 4 or 5 hours' boiling, and flattening, refers to all the recipes for ox palates. This recipe just needs 5 hours.

Soufflées de Volaille.

4 oz. Breast of Cooked Chicken
2 oz. Crumbs of Bread
3 Eggs
1 gill Double Cream

1 oz. Butter
 $\frac{3}{4}$ tea-spoonful Salt
 $\frac{1}{4}$ tea-spoonful White Pepper
 $\frac{1}{4}$ tea-spoonful Nutmeg

Soak the bread in a little warm milk, and then press the milk quite out of it.

Put this bread into a small saucepan with the butter, and stir over the fire till it becomes a thick dough.

Remove from the fire, and add the yolks one by one, mixing each thoroughly; then the seasonings. Have the chicken chopped and pounded, and rubbed through a sieve; add this now to the mixture.

Lastly, whip the cream up stiffly, and stir it gently into the mixture; pour all into a mould well buttered (a casserole mould may be used), and steam *very* gently 1 hour; serve with mushrooms or peas for garnish, and Bechamel sauce over.

The mixture may be put into small moulds and steamed half the time, or put into paper or china cases, and baked in a quick oven for about 15 minutes.

Cigarettes.

3 table-spoonfuls of Chopped	1 oz. Butter
Chicken	1 oz. Flour
1 table-spoonful of Chopped	1 gill White Stock
Bacon	1 table-spoonful Oyster Liquor
6 Oysters	Salt, Cayenne, White Pepper

Put the butter and flour into a saucepan, and mix; add the stock, and boil; scald the oysters and strain the liquor.

Add this liquor to the mixture in the pan, and stir until it boils; then remove from the fire, and put in salt, pepper, and cayenne to season well.

Now have the chicken and bacon (both cooked) chopped, the oysters cut each in 4 pieces; stir all in, and turn out on a plate to get cold.

Have a small bit of paste, about $\frac{1}{4}$ of a lb., made and rolled out to the thickness of a shilling.

Cut this paste in pieces about four inches long and two wide ; wet the edges all round, put a narrow piece of the mixture in each, and roll up like a cigar ; cover those with egg, and roll in fine bread-crumbs, and fry a pretty golden colour.

Serve on a napkin as an entrée.

Fried Pigeons and Sauce.

4 Pigeons
 $\frac{1}{4}$ lb. Sausage Meat
 1 Egg

Carrot, Turnip
 Onion, Celery
 Mace, Cloves

Empty and split the pigeons in halves, lengthways ; remove one joint of the wing and of the leg, and truss neatly ; wash thoroughly.

Put into a stewpan a small bit of turnip and carrot, a small onion, bit of celery, blade of mace, a few cloves and peppercorns ; place the pigeons on the top ; add 2 breakfast-cupfuls of water, and all the giblets of the pigeons nicely cleaned and prepared ; cover all with a buttered paper and then with the lid, and cook gently for 1 hour.

Remove the pigeons from the pan, and dry each thoroughly.

Divide the sausage into four portions ; fill the hollow of the pigeons with these, and with floured hands pat it quite smooth, using flour all over the pigeon. Have an egg well beaten ; cover carefully with it, and roll in fine bread-crumbs.

Put into a smoking hot fat, and fry a golden colour.

Have the following sauce in the dish, and place the pigeons neatly in the centre :—

Sauce.—Strain the liquor the pigeons were stewed in, and into the pan put one dessert-spoonful of flour ; moisten it with a little cold water ; then add to it the liquor, $\frac{1}{4}$ tea-spoonful extract of meat, 1 small tomato chopped up, and a little salt ; let all boil for 10 minutes ; then strain.

It may require more stock or water to be added to make the sauce a good consistency.

Chaud Froid of Chicken.

1 Cooked Chicken

1 $\frac{1}{2}$ oz. Butter

1 $\frac{1}{2}$ oz. Flour

$\frac{1}{2}$ pint White Stock

1 gill Cream

Some Aspic Jelly

Remove all the skin from the chicken, and carve it into neat points ; it should be in about 8 or 10 pieces.

Put into a saucepan the butter and the flour, and mix them ; add the stock, and stir until it boils ; then add two table-spoonfuls aspic jelly and the cream ; allow it all to boil, stirring often, for 10 minutes.

When it should be a rich smooth sauce, add a little salt and white pepper. Cover each piece of chicken quite over with this sauce, and set on a sieve to get quite cold.

Have some aspic jelly chopped up ; arrange the pieces of chicken neatly on the aspic, piling them up high, and decorate the dish either with small pieces of beetroot or other salad.

Salad and Mayonaise sauce may be added to this dish. In that case the chicken may be dished in a circle, the aspic as a border, and the salad and Mayonaise mixed in the centre.

Croustades d'Homard.

2 oz. Flour	A few drops Carmine
1 oz. Butter	1 Yolk
$\frac{1}{2}$ tea-spoonful Anchovy	A few drops Water

Rub the butter among the flour, and mix the yolk, water, anchovy, and carmine smoothly. With this mixture make into a paste, and roll out quite thinly, like a shilling; cut this out into about 9 or 10 rounds, and put in greased patty pans. Fill them with the following mixture:—

$\frac{1}{2}$ oz. Butter	1 gill Milk
A few drops Carmine	2 table-spoonfuls Chopped Lobsters
$\frac{1}{2}$ oz. Flour	or Shrimps
$\frac{1}{2}$ tea-spoonful Anchovy	$\frac{1}{4}$ tea-spoonful Salt
2 Eggs	A little Cayenne

Put butter and flour in a saucepan, and mix; then add the milk, and boil for 1 minute; remove from the fire, and stir in the carmine, anchovy, salt, and pepper. When well mixed, add the 2 yolks, then the fish chopped up, and, lastly, the whites of the eggs very stiffly beaten up.

Put this mixture into the prepared pans, and bake for 15 minutes in a hot oven. Serve hot.

Inverness Eggs.

3 hard-boiled Eggs	1 raw Egg
$\frac{1}{4}$ lb. Sausage Meat	$\frac{3}{4}$ tea-spoonful Salt
$\frac{1}{4}$ lb. Bread-crumbs	A little Pepper and Nutmeg
1 dessert-spoonful Parsley, chopped	

When the eggs are boiled hard, put them in cold water for a few minutes, then dry them, and remove the shells. Rub them all over with flour.

Mix in a basin, with the hand, the bread-crumbs, sausage, and parsley; add the seasonings, then the raw egg beaten up a little.

When all are thoroughly mixed, divide the mixture into three portions. Wrap each portion smoothly round an egg, having the shape of a large egg; have the outside surface floured a little.

Put one at a time into smoking-hot fat to fry brown.

Cut the eggs in halves across, and set each half on end; have tomato sauce (see p. 84) on a dish, and arrange the eggs on the top of it. Serve hot, as an entrée or breakfast dish.

Billiard Eggs.

$\frac{1}{4}$ lb. Bread-crumbs	1 large Mushroom
1 oz. Butter	1 Egg
1 tea-spoonful Parsley	A little Milk
1 Onion	Salt, Pepper, and Nutmeg

Put the bread-crumbs in a basin, and add to them the parsley, which must be very finely chopped; the onion, which must be boiled, and then chopped very finely; the butter, which must be melted; and stir all very well. Then chop up the mushroom very finely, and add it; add also $\frac{3}{4}$ tea-spoonful of salt, $\frac{1}{4}$ tea-spoonful of pepper, a little nutmeg; beat up the egg, and stir it in.

If necessary, add a little milk to moisten the whole. It should be just moist.

Roll this mixture into round balls. Beat up an egg and brush them over with it; roll them in fine bread-crumbs, and fry in smoking-hot fat.

Broiled Kidneys.

4 Mutton Kidneys

A little Parsley

1 oz. Butter

Lemon Juice

Salt and Pepper

Split the kidneys from the round end down nearly to the core, taking care not to quite separate them; pull the skin off them, and put a skewer through the core on the cut side, which will keep them open—2 or more can go on each skewer. Melt a little of the butter; dip them in it; grease the bars of a hot gridiron; put them on it, and grill for about 8 minutes, principally on the cut side, but turning occasionally. Great care must be taken that they be not over-cooked.

Mix on a plate the remainder of the butter, the parsley finely chopped, salt and pepper (a little of each), and $\frac{1}{2}$ tea-spoonful lemon juice. When all are mixed in a lump, pull out the skewers, put a bit of the butter in the centre of each kidney, and serve hot.

Fried Kidneys.

4 Mutton Kidneys

1 Egg

Some Bread-crumbs

1 tea-spoonful Butter

1 tea-spoonful Chopped Parsley

1 small Shalot

Some Sauce, Tomato or Brown

Split the kidneys in halves, from the round side down to the core (quite in halves); melt the butter; have the parsley dry and very finely chopped; also chop the shalot very finely; beat up the egg, and mix the melted butter, egg, parsley, shalot, pepper, and salt all together; dip the kidneys

in this, then roll them in fine bread-crumbs, and pat smoothly. Endeavour to have plenty of the egg on the kidney.

Put into smoking-hot fat, and fry till a pale brown colour. They may be dished up on fried bacon, or with tomato or brown sauce.

Dressed Calf's Head.

1 Calf's Head
2 oz. Bacon
Blade of Mace
6 Cloves
Small bit of Carrot

Small bit of Turnip
Small bit of Celery
2 table-spoonfuls Bread-crumbs
Parsley
Pepper and Salt

Have the head cleansed and scraped, but not split.

Make an opening under the jaw and take out the tongue; also split behind the skull and take out the brains—a small knife is useful for this. Put the head on in enough water to cover it; bring it to the boil; then throw away this water, and put it on again with the same quantity.

When it boils, add the vegetables, and bacon, and spices, and boil $1\frac{1}{2}$ or 2 hours; probe it to discover if it is ready. Meanwhile make

Brain Cakes.—Soak the brains in salted water, then pick them carefully, and put them on in boiling water, with a little salt, to boil for about 20 minutes.

When they are ready, take out and cool them; chop them up finely, and add to them the bread crumbs, 1 dessert-spoonful chopped parsley, salt and pepper to season, and the yolk. When all are mixed, take up in tea-spoonfuls, and drop into smoking-hot fat to fry.

Force meat Balls.—

1 table-spoonful Cooked Veal	A little Parsley
1 table-spoonful Bacon	A little Grated Lemon
1 salt-spoonful Herbs	1 Egg
2 table-spoonfuls Bread-crumbs	

Chop up the veal, bacon, and parsley finely; mix all together, using the egg to mix; roll into round balls with floured hands. Put into hot fat, and fry a yellow colour.

Brown Sauce.—Now make brown sauce with 1 breakfast-cupful of the stock the head is boiling in, 1 large tea-spoonful corn flour, $\frac{1}{2}$ tea-spoonful extract of meat. This should be boiled, to make a rich-looking, transparent, brown sauce. If not brown enough, add caramel, to make it a good colour. Have some mushrooms cooked or heated.

To Dish it up.—The dish may have a paste border, if liked; that is, a nicely-decorated band of puff paste put round the dish, egged over, and baked; then put the head on the dish; cover carefully over with the brown sauce; cut the ears like a fringe.

Cut the tongue in slices very neatly, and put the tongue, brain cakes, and force meat balls round the dish; stamp out a few round stars of tongue, and put one on each eye and a few on the forehead. Serve hot thus.

The scraps make a good entrée afterwards.

Boudins of Chicken.

1 oz. Flour	1 table-spoonful Cream
$\frac{1}{2}$ oz. Butter	Breast of Chicken
1 gill Milk	Some Green Peas (cooked)
2 Eggs	Pepper, Salt

Put the butter in a small saucepan to melt; add the flour and mix; then add the milk; stir over the fire till it boils

and becomes quite thick ; then add the cream, and when thoroughly mixed, turn out on a plate to get cool.

Have the whole breast of the chicken chopped very finely, and pounded ; then rub it through a wire sieve. Put the mixture of flour, etc., in the mortar ; add the chicken and 1 whole egg, and pound till thoroughly mixed ; then drop in the other egg, and add the salt and pepper, and mix again thoroughly. Butter carefully some small cup moulds ; line them neatly with the peas ; put the mixture into the moulds with a spoon dipped in boiling water, and cover with paper. Steam for 15 minutes, and serve with Bechamel sauce.

Instead of peas, the moulds may be sprinkled with finely-chopped tongue or ham.

Soufflée de Lapereau.

1 Young Rabbit
 $\frac{1}{4}$ lb. Bread-crumbs
 4 yolks of Eggs

$\frac{1}{4}$ lb. Butter
 $\frac{1}{2}$ pint Cream
 Salt, Pepper, Nutmeg

Take the flesh from the rabbit ; scrape it down, and pound it to a paste. Soak the bread-crumbs in milk, and press all the milk out of them ; add them, and continue pounding ; also add the eggs and butter. When thoroughly incorporated, season to taste, and rub all through a wire sieve.

Whip the cream a little, and stir it in among the other things till mixed. Butter daintily a casserole or other mould ; pour in the mixture, and steam very gently till firm—it takes about half an hour ; turn out, and serve with a rich brown or Bechamel sauce, to which *may* be added a little wine.

Hunters' Beef.

8 or 9 lbs. of the Brisket	$\frac{1}{4}$ oz. Cloves
$\frac{3}{4}$ lb. Salt	$\frac{1}{2}$ tea-spoonful Powdered Mace
$\frac{1}{4}$ lb. Sugar (brown)	$\frac{1}{2}$ tea-spoonful Allspice
$\frac{1}{2}$ oz. Saltpetre	Dessert-spoonful Pepper
1 table-spoonful Dried Herbs	

Mix all the ingredients given above together, except the meat. Have the bones removed from the meat, and rub it over carefully with the mixture; it should be in a tub. Repeat the rubbing every day for a fortnight at least; it must be turned over each day.

Then wash and thoroughly dry the meat, and bind it up into a round with tape or a cloth; cover the top over thickly with chopped suet, and put the meat in an oven-pan that will just hold it; put $\frac{1}{2}$ a pint of water in the pan.

Now make a paste of $\frac{1}{2}$ lb. coarse flour and water; put this on the top, making it adhere to the pan all round.

Put into a moderate oven, and bake for 4 hours.

Remove from the pan, press under a heavy weight, and leave till cold; then glaze and decorate to taste. (See *Glaze and Decoration* under "*Pickled Ox Tongue*," page 38.)

Pressed Beef.

6 lbs. thin end of Flank or Brisket	Carrot, Turnip
$\frac{1}{2}$ lb. Salt	Celery
2 oz. Sugar	Peppercorns
1 tea-spoonful Saltpetre	Herbs, Horse Radish

Mix together the salt, sugar, and saltpetre, and rub the meat over with this every day for a week; of course it becomes pickle, but it is rubbed with the pickle.

Wash, and tie it up with tape into the best shape possible.

Put it into cold water and boil; add all the vegetables, peppercorns, and a bunch of herbs, and boil gently for 2 hours, till cooked enough; then press under a heavy weight, and send to table garnished with scraped horse radish.

Stewed Fowl, or Poulet Sauté.

1 Fowl	1 Onion, $\frac{1}{2}$ pint Water
1 oz. Butter	1 doz. Button Mushrooms
1 Tomato	Blade Mace and a few Cloves
1 tea-spoonful Corn Flour	Pepper, Salt

Truss the fowl as for boiling.

Put the butter in a stewpan to get hot; put in the fowl and the onion chopped, and fry all round and round in the butter for quite 10 minutes, till both are yellow; add the water, put on the lid, and let it boil up; then add the tomato chopped, the mace and cloves, and stew gently till the fowl is tender—1 hour, or $1\frac{1}{2}$ if necessary.

Take up the fowl and strain the gravy, taking as much fat as possible from the gravy; add to this the large tea-spoonful corn flour, a little salt and pepper.

Boil up and pour round.

Stuffed Pigeons.

2 Young Pigeons	2 Small Onions
2 table-spoonfuls Bread-crumbs	1 oz. Butter, 1 Egg
1 tea-spoonful Chopped Parsley	Brown Stock
2 oz. Suet	Pepper and Salt
1 oz. Flour	Cloves, Nutmeg

Empty the pigeons; wash and dry thoroughly; put the livers in boiling water, and boil for 5 minutes; then chop and pound.

Mix with the pounded livers the bread-crumbs, parsley, 1 onion finely chopped, the suet chopped, the pepper, salt, cayenne, to season ; beat up the egg, and mix with it.

Stuff the pigeons with this forcemeat, and truss neatly, fastening up the skin ; put them in a stewpan with 2 cloves, a bit of carrot, 1 onion ; cover with stock, and simmer 1 hour.

Sauce.—Put the butter and flour into a small saucepan ; fry till the flour becomes a yellow colour ; add $\frac{1}{2}$ pint of the stock the pigeons are stewing in ; stir till it boils and becomes a right thickness ; add 1 dessert-spoonful ketchup and a little lemon juice, with salt and pepper to taste. Dish the pigeons, and strain the sauce over them.

If the pigeons are not young, they may need to cook half an hour longer.

Timbale of Chicken, and Sauce.

6 oz. Macaroni	1 table-spoonful Cream
Half of a Cooked Chicken	2 oz. Cooked Lean Ham
1 tea-cupful Bread-crumbs	Pepper and Salt
2 Eggs	Mushrooms

Have a saucepan with some boiling water, and a pinch of salt. Break 6 oz. of macaroni (the straight sort is best) into short lengths ; put it in the pan, and boil for 7 or 8 minutes very gently ; lift it out in a basin, and cover closely with a plate. Now take out a few pieces, and cut them into small parts of one-third of an inch long. Butter well a plain tin mould or basin that will hold $1\frac{1}{2}$ pints, and begin at the centre of the mould to line it with the macaroni, the cut sides next the tin. Line bottom and sides in regular rows with the macaroni ; the butter makes it adhere.

Put in a basin the half of a cooked chicken chopped very finely ; 2 oz. of cooked ham chopped ; 6 small mushrooms, or 3 large ones, chopped ; add a tea-cupful grated bread, and season with pepper and salt—about $\frac{1}{2}$ a tea-spoonful salt and nearly as much pepper ; beat up 2 eggs, and mix them thoroughly with the ingredients in the basin. Put the mixture very carefully into the prepared shape, and cover with a piece of buttered paper, and steam gently for 1 hour. There should be very little water in the stewpan to steam the timbale.

Sauce.—Boil for a short time the bones and skin of the fowl, with 1 onion and as much water as covers them, for stock.

Put into a small saucepan $\frac{1}{2}$ an oz. butter and $\frac{1}{2}$ an oz. flour ; mix over the fire ; then add nearly 1 gill of the stock from the bones ; let it boil ; add, to make it the proper thickness, a little milk or cream, and boil up ; season nicely. Turn out the timbale on a dish, and pour the sauce round.

Veal Cutlets Fried, and Sauce.

1 lb. Veal Cutlet
Egg
Bread-crumbs

Pepper and Salt
Butter or Dripping
 $1\frac{1}{4}$ lbs. Bacon

Cut the meat up into neat pieces, as nearly the size of the top of a tea-cup as possible. Wet a chopper in cold water, and flatten them a little ; sprinkle them with pepper and salt, and then rub over with a little flour ; beat up an egg on a plate, and have some fine bread-crumbs ; dip each cutlet in the beaten egg, and then roll it in the bread-

crumbs. When all are prepared, put a piece of butter in a frying-pan, or a table-spoonful of very nice dripping; let it get pretty hot; place the cutlets in the pan, and fry a golden colour on both sides.

Fry, very nicely, as many small pieces of bacon as you have cutlets, and dish the cutlets in a circle, with a small piece of bacon between each; or cut the bacon into long pieces, about $1\frac{1}{2}$ inches broad; roll these pieces up; thrust a skewer through them—about 7 or 8 will do. Fry the rolls, or place them in the oven a few minutes to cook lightly, and put the rolls of bacon in the centre of the dish of cutlets. Serve with brown sauce.

Sauce.—Rub together $\frac{1}{2}$ an oz. of butter and a small dessert-spoonful of browned flour; add nearly $\frac{1}{2}$ a pint of good stock; stir till it boils and gets smooth; season to taste. A little ketchup, or Harvey's sauce, may be added, if the stock is not very good. Flour is browned by being baked in the oven on a tin plate till it gets a pale brown colour, turning it often with a spoon, and is useful for brown sauces and soups.

Braised Grenadines of Veal.

1 lb Veal	Bit of Carrot
2 oz. larding Bacon	Turnip, Celery, and Onion
$1\frac{1}{2}$ breakfast-cupfuls of Stock	

Cut the veal in pieces like the top of a tea-cup, and $\frac{1}{2}$ an inch thick; the fillet or cutlet is best. Cut the bacon in stripes, about 1 inch long, and like straws; with a larding needle lard the veal; put the vegetables in a small stewpan, place the fillets on the top of them, and add

the stock, which should cover the vegetables, but not the meat; cover this with a buttered paper, and put in the oven to cook about half an hour; baste frequently, and the last few minutes remove the paper.

They may be cooked in a stewpan, but in that case the lid is put on as well as the paper, and they are cooked three quarters of an hour, and browned in the oven at last. Strain the gravy, and remove all the fat from it, and then, if necessary, boil it down till it gets thick. Dish neatly, and serve with peas, or other vegetables, among the gravy.

Galantine of Fowl.

1 Fowl
1 lb. Sausage Meat
 $\frac{1}{4}$ lb. Grated Bread
6 Pickled Walnuts

A piece of Cooked Tongue
 $\frac{1}{4}$ lb. Fat Bacon
Pepper and Salt

Split a large fowl down the middle of the back, and proceed to take out the bones entire. It is best not to empty the fowl, but just take the bones out entire. Draw the legs and wings of the fowl inside, and place it on a flat board, with the breast downwards; arrange the legs so as to cover the less fleshy parts.

Now put into a basin the sausage meat, the grated bread, the pepper and salt, and with the hand mix them thoroughly; take one-half of this, and spread it evenly on the breast of the fowl—that is, on the middle half of the spread-out flesh.

Cut the walnuts in half, and arrange them here and there, and put a little more of the sausage-meat mixture about them; then take the tongue, and cut about 6 pieces of $\frac{1}{2}$ an inch square and about 2 inches long, and lay them lengthways

here and there. The fat pork must be cut in the same way and used in the same manner, so that, when the galantine is cut, the pieces may show interspersed with the walnuts (the tongue is cooked, the pork is not). Cover all this over with what remains of the sausage meat.

Double the fowl now, and sew it up the back where it was cut at first. It has just the shape and appearance of a large sausage. Tie it carefully up in a towel, fasten the towel at both ends like a roly-poly, and sew it up between; put it into a pot with boiling water, enough to cover it. The bones of the fowl may be put along with it in the pot. (The carcass is, of course, emptied and washed well.)

A few other bones may be added, as it improves the flavour of the fowl, and a few vegetables, such as carrot, turnip, and onion. Boil the galantine for 2 hours; take it out of the pot; put it on a dish with the breast downwards; put another dish on the top and a very heavy weight, and let it stand to get cold; when cold, remove the cloth, and glaze.

Put into a small saucepan $\frac{1}{4}$ an oz. of gelatine, $\frac{1}{4}$ teaspoonful extract of meat, $\frac{3}{4}$ tea-cupful of stock; boil this down for a few minutes, and brush the galantine several times over with it. Decorate either with beat butter (page 38) or with chopped-up aspic or tomato jelly.

Grilled Steak.

1 lb. best Steak

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1 oz. Butter

Melt the butter on a plate, and dip the steak in it. The steak should be very thickly cut, and all in one piece.

Have a double girdiron ; rub the bars with a bit of fresh suet, and make it very hot. Put on the steak, and grill from 10 to 12 minutes, according to thickness ; sprinkle a little salt and pepper over, and serve with horse-radish sauce.

Bachelors' Stew.

1 lb. Steak	1 oz. Butter
6 Oysters	1 Onion
1 tea-spoonful Flour	1 table-spoonful Ketchup
Salt and Pepper	

Have the steak cut very thickly and in one piece. Take a small stewpan, not much larger than the steak ; put the butter in it ; chop the large onion, and put it in ; also add the ketchup and a little pepper and salt ; put in the steak, and put on the lid ; place a weight on the top to keep it close ; put all on a slow fire to cook for $1\frac{1}{4}$ hours. It must cook very slowly, and must be turned over only twice. Strain the liquor from the oysters, and add it with them ; let them simply heat ; dish the steak and all the gravy, with the oysters placed on the top.

Fried Fillets of Beef.

1 lb. Fillet of Beef	2 oz. Butter
2 Tomatoes	$\frac{1}{2}$ tea-spoonful Extract of Meat

Trim the fillet from skin and most of the fat, and cut it in slices about $\frac{1}{2}$ an inch thick, and round or nearly so. Put the butter in a small frying pan to get hot ; fry the fillets quickly (they take only about 5 minutes).

Meanwhile dip the tomatoes in boiling water, and then in cold water, and skin them. Cut them in slices; put them on an oven-tin with small bits of the fat cut thinly; let them bake for about 5 minutes. Dish up the fillets with a slice of tomato and of fat on each; pour a little of the fat off the pan; add the extract of meat to what remains, and a little water; boil for a few minutes; serve with the sauce round, and some vegetables in the middle.

Forequarter of Lamb.

Forequarter, weighing about 7 lbs. | Some Butter or Dripping
Salt and a little Flour

Cover the lamb with a white paper spread thickly with butter or dripping; roast for 1 hour, basting often. About half an hour before it is ready take off the paper; dredge with a little flour and salt, baste again, and finish cooking. It should be a delicate brown colour. With a sharp knife separate the shoulder; rub the ribs with a little butter and a little lemon juice; then replace the shoulder.

Pour off the fat from the roasting-pan; add one cup of water and a little salt; boil up, and pour round. Serve with mint sauce, and a hot dish to receive the shoulder.

Broiled Chicken.

1 Young Chicken

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2 oz. Butter

Empty and cleanse the chicken, and split it carefully up the backbone; lay it out flat; it may be beaten a little on the bones to flatten better.

Have the butter melted, and with this brush the chicken all over on both sides.

Put it on a hot gridiron, with the bones next the fire ; let the fire be rather slow, and let it broil for a quarter of an hour, basting now and again with the butter ; then turn over, and grill for about 10 minutes on the other side ; baste again, and give both sides 5 minutes longer. By this time the fowl should be nicely done and browned. Great care has to be used to prevent the fowl getting burned. Serve at once. Half of a fowl makes a nice grill.

Quenelle of Fowl.

1 thick Slice of Bread

1 oz. Butter

3 Eggs

Milk

1 tea-spoonful Chopped Parsley

1 Fowl

Salt and Pepper

Put the crumb of the bread in a basin ; heat some milk, and pour it over the bread ; then strain all the milk from it.

Put this in a small saucepan, with the butter and the yolk of 1 egg ; mix all well together, and stir over the fire till like dough, and it boils ; add the chopped parsley, salt, and pepper, and turn out to cool.

Take all the white flesh from a cooked fowl ; chop finely, and pound in a mortar till quite fine ; add to this the mixture first made, and pound all to a pulp ; beat up 2 eggs and add them, still pounding until it becomes quite smooth ; see that it is sufficiently seasoned. Have a buttered mould ready ; pour in the mixture, cover with paper, and steam gently for 1 hour. Turn out and pour Bechamel sauce over all.

Pork Chops and Tomato Sauce.

2 lbs. Loin of Pork

1 dessert-spoonful Dripping

Salt and Pepper

Some Tomato Sauce

Take all the bone from the loin, and pare off a good deal of the fat ; cut it then in nice cutlets, about half an inch

thick, and sprinkle with some pepper and salt; the meat part will be round, and a margin of fat all round.

Put the dripping in a frying-pan to get quite hot; put in the chops, and fry a yellow colour on both sides.

Pour the tomato sauce on a dish, and place the chops neatly on the top, and serve very hot.

Mushroom Quenelles.

12 Mushrooms

$\frac{1}{4}$ lb. Veal or Chicken.

1 oz. Flour

$\frac{1}{2}$ oz. Butter

1 Egg.

$\frac{1}{2}$ tea-cupful Milk

Salt and Pepper

The mushrooms should be a good size, and cupped a little for this dish. Cut the end only off the stalk, and pare them very carefully.

Now put the butter and flour into a pan and mix; add the milk, and let it boil, stirring very vigorously till a thick, smooth paste is obtained. Add a little salt and pepper, and turn out to cool.

Have the veal chopped, pounded, and rubbed through a wire sieve. Put it back into the mortar, and add to it the paste, and pound till it is thoroughly mixed; then break the egg in among it and mix. Again add $\frac{1}{2}$ tea-spoonful salt, and a little pepper. Mix very thoroughly.

Have a knife wetted in boiling water. Put some of this mixture into the cup of the mushrooms, smoothing it like a cone round the stalk with the knife.

When all are finished, butter a stewpan and place the quenelles carefully in it; cover with a buttered paper. Add $\frac{1}{2}$ tea-cupful of stock; cover with the lid, and cook for 20 minutes.

Sauce.—Boil the trimmings of the mushrooms in a little stock ; strain, and mix with this 1 tea-spoonful of corn flour ; pour all this in the pan the quenelles were cooked in ; pour the sauce round. See it is not too thick.

Chicken Legs in Papillottes.

2 oz. Butter

1 table-spoonful Parsley

Legs of 2 Cooked Chickens

8 pieces of Fat Bacon

A little Pepper and Salt

Have the butter melted beside the fire.

Skin the chicken legs ; mix the parsley, very finely chopped, with the butter and a little pepper and salt ; paint the legs over with the mixture, putting as much of the parsley on as possible.

Have a sheet of notepaper doubled, and the corners rounded ; put a piece of bacon in, then the leg, then another piece of bacon ; twist the top all round to fasten it, put it on a double gridiron, and grill for 10 minutes, turning once. Serve in the papers, and very hot.

Chicken Cream.

1 Chicken

1 tea-cupful Cream

$\frac{1}{2}$ oz. Butter

$\frac{1}{2}$ oz. Flour

Salt and Pepper

1 gill Stock

1 Egg and 1 Yolk

Put into a small saucepan the butter and flour ; mix and add the milk ; stir till it boils ; let all get cold.

Scrape all the flesh from the chicken and chop it ; put into the mortar and pound it ; rub all through a wire sieve ; return it to the mortar, and thoroughly mix in the white sauce, using the pestle ; then the eggs. When thoroughly

mixed and smooth, add the cream, which should be whipped, but not very much, and half a tea-spoonful of fine salt and a little white pepper.

Pour this into a delicately-buttered mould, and steam very gently for half an hour.

Boil the bones of the chicken, and with the stock make the following sauce, to serve with the cream :—

$\frac{1}{2}$ oz. Flour	1 gill Cream
1 oz. Butter	Salt and Pepper
1 gill Stock	Nutmeg

Mix butter and flour in a small saucepan ; add the stock, and stir till it boils ; then add the cream and the seasoning, and boil again till it becomes smooth and a good consistency ; pour over or round the cream.

Roast and Stuffed Chicken.

1 Chicken	1 Hard-boiled Egg
2 slices of Fat Bacon	1 Raw Egg
2 oz. Sausage	A little Grated Lemon Rind
$\frac{3}{4}$ tea-cupful Bread	Salt, Pepper, Cayenne
A little Parsley	

Truss the fowl for roasting ; have it clean and thoroughly dry inside and outside ; mix in a basin the bread and sausage carefully ; add the hard egg chopped up, the lemon grated, parsley finely chopped, the seasonings ; add as much of the raw egg as necessary to moisten well.

Put all this in the body of the fowl and fasten.

Put a slice or two of fat bacon over the breast, and roast for about three-quarters of an hour or 1 hour, according to age, basting often after the first half-hour. Make a little gravy in the roasting pan, and serve hot.

SAUCES.

White or Italian Sauce.

1 oz. Butter	$\frac{1}{2}$ pint White Stock
1 oz. Flour	1 gill Cream or Milk
1 small Shalot	1 small piece of Celery

Chop the onion and the celery. Put both in a saucepan with the butter and flour, and mix thoroughly. Then add the stock ; stir till it boils. Then the cream, and again stir till it boils. Add seasoning to taste.

Let all simmer for 10 minutes without the lid. Skim any butter that may be on the top. Strain through a fine strainer or hair sieve, and use.

Dutch Sauce.

$\frac{1}{2}$ oz. Butter	1 gill Milk
1 gill Stock	2 Yolks of Eggs
$\frac{1}{2}$ oz. Flour	1 tea-spoonful Lemon Juice
Salt and Pepper	

Mix butter and flour together. Add the stock, and boil ; then add the milk, and boil, stirring all the time ; then the lemon juice. Stir very carefully. Add salt and pepper to taste.

Now drop in the yolks one by one, stirring carefully. Stir over the fire till hot and cooked, and the sauce is then ready.

Mayonaise Sauce.

1 Yolk of Egg	1 dessert spoonful Vinegar
2 table-spoonfuls Salad Oil	$\frac{1}{2}$ tea-spoonful Salt, Pepper, Sugar, and Mustard

Put the yolk in a small bowl, and with the back of a wooden spoon mix it till smooth; add the oil in single drops, stirring constantly and always one way; then add the vinegar and all the seasonings. Mix well, and use with salad.

Bechamel Sauce.

2 oz. Butter	1 gill Cream
2 oz. Flour	1 oz. Bacon
1 pint White Stock	A few drops of Lemon Juice
1 gill Milk	2 fresh white Mushrooms

Put the butter and flour in a saucepan, and mix over the fire; add the stock, and stir till it boils; then chop the bacon, and add it. Wash the mushrooms, and peel them; put them in with the peelings and stalks; add the milk, and, when boiling, set at the side of the fire to simmer for 20 minutes, skimming it now and again. Rub all through a tammy-cloth or hair sieve; add to it the cream, and use, or keep for use.

Mint Sauce.

2 table-spoonfuls Mint	1 table-spoonful Castor Sugar
2 table-spoonfuls French Vinegar	1 table-spoonful Water

Wash the mint, which should be freshly gathered; dry it and chop it up very finely; mix it with the sugar, water, and vinegar, and use.

Poivrade Sauce.

2 oz. Butter	1 Leek
2 oz. Flour	1 oz. Lean Bacon
Small bit of Carrot	1 Tomato
Small bit of Turnip	Bouquet Garni
Small Onion	2 Cloves
$\frac{1}{2}$ blade of Celery	Blade Mace
1 table-spoonful Vinegar	$1\frac{1}{2}$ pints Stock
Pepper and Salt	

Put the vinegar into a saucepan, and let it boil till quite reduced ; then add the butter and the bacon chopped up. Now put in all the vegetables cut up, and stew in the butter till they are a little brown ; add the tomato cut up, the flour, spices, and stock ; also the seasoning. Let all boil for about an hour ; rub through a fine hair sieve or tammy-cloth, and use. This is an excellent sauce for rabbit, hare, or beef.

Bread Sauce.

3 oz. Bread-crumbs	$\frac{1}{2}$ pint Milk
1 Shalot	6 Peppercorns
2 Cloves	$\frac{1}{2}$ tea-spoonful Salt
$\frac{1}{2}$ oz. Butter	1 table-spoonful Cream

Stick the cloves in the shalot and put both among the milk, with the peppercorns, and set the pan, with the lid on, by the fire, to infuse for 20 minutes.

Then strain the milk and put it back in the pan, and add to it the bread-crumbs, which should be very fine ; stir now and again for 10 minutes ; add the butter and the cream ; stir ; and when quite hot it is ready.

Horse Radish Sauce.

Stick of Horse Radish	2 raw Yolks of Eggs
$\frac{1}{2}$ tea-spoonful Mustard	1 table-spoonful Vinegar
$\frac{1}{4}$ tea-spoonful Fine Sugar	$\frac{1}{4}$ pint Cream
Pinch of Salt	

Lay the horse radish in cold water for an hour or two till quite firm ; scrub it well, and then peel ; grate from it 1 gill of fine raspings, and put them in a basin ; add the mustard, sugar, and salt. Then drop in the yolks, and mix thoroughly ; whip up the cream, and stir it in ; mix thoroughly, and use.

Another Way.

1 Radish	1 tea-spoonful Vinegar
1 tea-spoonful Mustard	$\frac{1}{2}$ of a small Shalot
3 table-spoonfuls Cream	A little Salt

Have about 1 gill of grated radish, and mix with it all the other things, one after the other, chopping the shalot very finely, and mixing thoroughly. The cream need not be whipped in this case, only mixed.

Melted Butter Sauce.

$1\frac{1}{2}$ oz. Butter	1 oz. Flour
$\frac{1}{2}$ pint Liquid, either Milk or Milk and Water	

Put 1 oz. of butter and 1 oz. of flour into a pan, and stir them with a wooden spoon till mixed ; then add the liquid ; stir till it boils. Then put in the remaining $\frac{1}{2}$ oz. of the butter in small bits, stirring constantly ; add a little salt and pepper, and use. It depends on what this sauce is used for, what liquid is to be used.

Caper Sauce.

$\frac{1}{2}$ pint Melted Butter	A little of the Vinegar with the
1 table-spoonful Capers	Capers

Put the melted butter in a saucepan; add to it 1 table-spoonful of milk, and boil; then stir in the capers and as much vinegar as tastes nicely, about 1 tea-spoonful probably; boil and serve. This sauce may be poured over boiled mutton.

Cardinal Sauce for Fish.

1 oz. Butter	1 tea-spoonful Lemon Juice
1 oz. Flour	Salt and Pepper
2 table-spoonfuls Cream	1 gill Fish Stock
A little Lobster Coral or Spawn	1 gill Milk

Put butter and flour in a pan; stir till mixed; add the fish stock and stir till it boils; then the milk and the cream; add also the seasoning.

Have the coral pounded with a small bit of the butter; rub it through a hair sieve and stir it in; also the lemon juice. Let all boil, stirring constantly, and use.

Onion Sauce.

4 Onions	1 gill Water
1 oz. Butter	1 gill Milk
$\frac{1}{2}$ oz. Flour	Pinch of Sugar
Salt and Pepper	

Peel the onions and put them in an enamelled or bright saucepan with boiling water, 1 tea-spoonful of salt, and 1 dessert-spoonful of vinegar.

Boil them for about a quarter of an hour till they are tender. Take them out and drain away the water, and rinse the onions in clean, warm water. Chop them up.

Put the butter and flour in a saucepan, and mix ; add the milk and the water ; stir till it boils. Add the sugar, the salt, and the chopped-up onions. Stir till boiling, and use, or rub the whole through a sieve ; warm up, and serve ; a table-spoonful of cream may be finally added.

Oyster Sauce.

1 oz. Butter

1 oz. Flour

1 tea-spoonful Lemon Juice

12 Oysters

1 gill of Milk

Salt and Cayenne

Scald the oysters in their own liquor. Take them out and strain the liquor. Beard the oysters and cut them in several pieces

Put the butter and flour in a saucepan. Mix over the fire ; add the oyster liquor and boil ; also the milk and boil, stirring constantly. Then add the seasoning and lemon juice, and as much cream as makes the sauce the proper thickness. Then put in the oysters merely to warm through, and use.

Tomato Sauce.

1 tea-cupful of Tinned Tomatoes,
or 2 Tomatoes

$\frac{1}{2}$ oz. Butter

1 Shalot

1 tea-spoonful Corn Flour

1 tea-cupful Water

Chop the shalot. Cut up the tomatoes, and put all the ingredients in a saucepan ; boil 15 minutes, stirring frequently. Season to taste. Rub through a fine sieve or strainer, and use.

SWEET SAUCES.

Lemon Sauce.

Juice of 1 Lemon	1 large tea-spoonful Corn Flour
1 table-spoonful Sugar	1 tea-cupful Water
A few drops Carmine	

Put all these things in an enamelled saucepan, and stir over the fire till boiling, and pour round the pudding.

Custard Sauce.

1 Egg and 1 Yolk	1 dessert-spoonful Sugar
1 tea-cupful Milk	A little Flavouring

Put all the above ingredients in an enamelled pan, and with a whisk stir over the fire till they begin to get thick—take care they don't boil. Use at once.

Fruit Sauce.

1 table-spoonful Jam	1 tea-cupful Water
1 table-spoonful Sugar	A few drops of Lemon Juice

Put all these ingredients in an enamelled pan, and stir till quite hot, and strain. One tea-spoonful of corn flour *may* be added.

VEGETABLES.

Potato Balls.

3 Potatoes | 1 Egg | Salt and Pepper

Boil the potatoes carefully, and mash them very finely ; drop in among them the yolk of the egg ; stir over the fire till very hot ; add enough salt and pepper to season.

Roll this mixture into balls the same size as the Billiard Eggs ; brush them over with the white of the egg beaten up a little ; roll in fine bread-crumbs, and fry.

Serve the whole in a heap on a napkin.

Rice for Curry.

$\frac{1}{4}$ lb. Rice | Salt

Rice boiled for curry is best to be Patna rice, because it is firmer, and does not become so soon pulpy as Carolina, which is best for puddings.

Wash the rice well in several waters, and allow it to soak in plenty of cold water for about an hour ; have a saucepan with plenty of boiling water and a very little salt ; put the rice in and allow it to boil for about 10 minutes ; take up a grain between the finger and thumb—if it will press flat, the rice is ready ; drain it dry in a sieve or cullender ; dash plenty of cold water on it (this whitens the rice) ; return to the clean saucepan ; put the lid closely on, and allow the rice to steam by the fire for a quarter of an hour, when it will be quite light and each grain separate ; dish in a rough heap on a folded napkin.

To Boil Jerusalem Artichokes.

Wash well, and pare the artichokes neatly in the form of a cone. Put them in cold water with a little vinegar. Have some salted boiling water in an enamelled pan. Boil for about a quarter of an hour till tender. If a little milk is added, it improves the colour.

See that the artichokes do not break, and for this reason boil slowly. Take them up on a dish, and pour over them $\frac{1}{2}$ pint of good melted butter, made with milk.

To Fry Parsley.

Take a large bunch of fresh parsley ; pick it into leaves ; have it washed and dried as well as possible between the folds of a towel. Have some fat melted to 200°—that is, it is not to be *much* more than melted. Put in the parsley. Put on the fire, and keep turning it over till it is crisp. It will be a bright green.

To Boil Spinach.

Soak well, and wash in many waters, to remove all sand and grit. Pick off the stalks in such a way that the fibre at the back of the leaf comes with it. Rinse well in water. Take up the spinach in handfuls, shaking the water well off ; put it into a dry saucepan to boil for about 10 minutes, with the lid on. The moisture that adheres to the leaves

is enough to boil them in. Drain through a cullender. Chop the spinach up very finely. Return it to the saucepan, with $\frac{1}{2}$ oz. of butter, pepper and salt, to warm it up.

Dish up neatly in the form of a cone, with croutons of bread round, or in a flatter form, with poached eggs on the top. Cut the bread in neat, three-cornered pieces, and fry it a pale colour in butter.

To Boil Cauliflower.

Cauliflower
Butter

Flour
Cheese

Pepper and Salt

A cauliflower should be neatly trimmed, and soaked for an hour in salt water, having its head downwards.

Put it into a pot with plenty of water, salted, and with a pinch of carbonate of soda. When the water quite boils, put the cauliflower in with the head downwards, and boil till tender, which will be about 15 or 20 minutes; but it depends on the size and age.

Take it carefully up, and drain it well from the water in a cullender.

Sauce.—Put in a small saucepan 1 oz. of flour, $\frac{1}{2}$ oz. of butter; rub till smooth. Now add 1 gill milk, 1 gill cream, and stir till boiling. Then add 1 oz. of good white-coloured cheese, and a little cayenne pepper and salt. Pour this over the flour to mask it; sprinkle over it a table-spoonful more of grated cheese and a few small bits of butter, and put in the oven, or before the fire, to brown a little.

The cauliflower may be served with the white sauce without the cheese, and a favourite mode is to pick the flowerets from it, arrange them very neatly in a dish, and pour the sauce over.

To Boil Asparagus.

Wash the asparagus well in cold water, scrape the stalks white, and pick off any loose leaves. Cut the stalks all the same length, and tie them up in small bundles.

Put into plenty of salted boiling water, and boil for about 20 minutes, and lift them out on a towel to drain. Have a slice of toast without crust; dip it in the liquor the asparagus was boiled in. Lay the asparagus very neatly on this, removing the strings. Either pour melted butter over, or send it to table in a tureen. The melted butter should be made with milk, and may have the yolk of an egg and a few drops of lemon juice added.

Macedoine of Vegetables.

1 Turnip

1 tea-cupful of Peas

1 large Carrot

$\frac{1}{2}$ oz. Butter

Cut the turnip in inch lengths, and then into ribbons $\frac{1}{8}$ of an inch in thickness, and those ribbons, again, into straws.

Do the same to the carrot, using only the red part. There should be a tea cupful of each of the straws. Put them separately into salted boiling water, and boil for 10 minutes.

The peas are to be boiled in the same way till ready ; the time depends on the age.

Drain all three and mix them together, putting $\frac{1}{2}$ oz. of butter and a little pepper among them, and shaking to mix.

To Cook Artichokes.

3 Artichokes

| Some Melted Butter Sauce
Salt

Soak the artichokes about 1 hour in salted water, to expel the insects. Trim them neatly, the stalk close by the bottom, and the leaves neatly with scissors when necessary. Then put them into plenty of salted boiling water with a tiny pinch of carbonate of soda.

Put them in with the heads down. Boil from $\frac{1}{2}$ an hour to 1 hour (according to age) till tender ; this is known by the leaves disengaging themselves easily. Then the choke, which is the centre part, may be removed, and, if liked, the cavity stuffed with any ordinary forcemeat.

Serve with melted butter sauce.

Potato Straws.

Cut some potatoes (kidney potatoes are best) into slices about 1 inch deep and $\frac{1}{4}$ of an inch in thickness ; cut those slices again into straws about $\frac{1}{4}$ of an inch broad ; put them, when cut, in cold water ; have some lard or dripping in a stewpan ; let it get smoking hot ; take out the straws from the water and dry them in a towel ; put them in the fat and keep moving them about till they are fried a pale

yellow; then take them out and drain on a piece of crumpled paper; sprinkle a little fine salt over and serve.

There must not be too many put in the fat at a time—perhaps 2 table-spoonfuls to a moderate quantity of fat.

Vegetable Marrow Stuffed and Fried.

1 small Vegetable Marrow
1 large table-spoonful of Thick
White Sauce

$\frac{1}{4}$ lb. of Cooked Chicken or Veal
1 Yolk of Egg
Salt and Cayenne Pepper

Pare the marrow very carefully; cut a slice off each end, and with a narrow knife take out all the seeds; put it in plenty of boiling water, with salt, and boil for a quarter of an hour; then take it up and put in a basin of cold water for a few moments; take up in a towel and dry.

Chop the chicken very finely; put it in a saucepan with the sauce and yolk; season to taste with salt and cayenne; stir till hot. Fill the marrow with this mixture; roll in flour; then beat up an egg and roll the marrow in it, and in plenty of fine bread-crumbs; pat quite smooth on the outside, and fry a nice yellow in hot fat.

Serve, garnished with fried parsley, for luncheon or entrée.

Sea-Kale Boiled.

Soak the sea-kale for a time in cold water. Wash and trim the roots. Arrange the pieces evenly, and tie it up in a bundle.

Have a saucepan large enough to hold it, with plenty of boiling water, salt to taste it, and a little vinegar. Boil for

about half an hour with the lid partly off—or till tender. Take up and drain, then place it gently on toast, and draw off the string.

Serve with melted butter sauce over it, or in a sauceboat. A few drops of lemon juice may be added to the sauce.

Purée of Turnip.

1 lb. of Turnip	½ gill Cream or good Milk
1 dessert-spoonful of Flour	¼ tea-spoonful of Sugar
1 tea-spoonful of Butter	¼ tea-spoonful of Pepper
A little chopped Parsley	

Peel the turnip and cut it in several pieces. Put it on in cold water, and bring to the boil. Then drain and put it on again in plenty of salted boiling water, and boil till tender (about 15 minutes). Press all the water out, and rub through a wire sieve.

Put into a saucepan with the butter, flour, cream, and seasoning. Stir till boiling. Dish neatly, and sprinkle the chopped parsley over it.

Fried Parsnips.

3 or 4 Parsnips	1 Egg
Some Bread-crumbs	A little Parsley
A little Lemon Juice	

Wash and pare the parsnips, and cut in halves lengthways. Have plenty of boiling water with a little lemon juice or vinegar in it. Put in the parsnips and boil till tender.

Take them out and wipe dry. Brush them over with the egg beaten up, and roll in the bread-crumbs.

Either fry them in smoking-hot fat or put in a hot oven to brown quickly. Dish on a napkin, and hand round melted butter sauce.

Kail to Imitate Spinach.

2 heads of Kail
1 oz. of Butter

Lemon Juice
Salt and Pepper

Have two or three heads of winter kail washed. Put them into plenty of boiling water tasted with salt. Boil till quite tender, then drain from all moisture. Take off all the fibrous parts, and chop the leaves up very finely or rub them through a wire sieve.

Put them back into a clean saucepan with the butter, a few drops of lemon juice, a little pepper and salt, and stir till perfectly hot. Serve neatly, dished with poached eggs on the top if liked.

Curried Vegetables.

Peas, Beans
1 Cauliflower
6 or 8 Shalots
1 Head Celery
8 or 10 Brussels Sprouts

3 oz. Butter
2 table-spoonfuls Cream
1½ tea-spoonfuls Curry Powder
1 tea-spoonful Salt
1 Onion, 1 Beetroot

Boil the peas and beans till tender; put the butter in the stewpan, and mix with it the curry powder and salt; when quite hot, fry the chopped onion in it for about 5 minutes; then add the beet, cut in small square discs, and 1 tea-cupful of water; let it cook for a quarter of an hour with the lid

on ; then add the shalots and the sprouts prepared nicely ; let them cook for about 10 minutes longer. Cut the cauliflower into sprigs ; put them in with the cooked peas and beans. A little more water may be needed.

Let it cook for about 10 minutes longer, stirring only very gently. Serve with boiled rice.

SALADS.

Eggs à la St. James.

3 Eggs
Parsley

Anchovy Paste
3 small Rounds of Fried Bread

Have three dariole moulds, or small cup moulds, nicely buttered ; dry and chop some parsley as finely as possible, and dust it all over the mould, shaking out what is superfluous ; break a fresh egg carefully into each mould ; put it into a saucepan with a little boiling water ; cover the pan, and cook gently for 8 or 10 minutes ; dish this up on a bed of salad, consisting of boiled beetroot, nicely cut, some finely shredded celery and chives, among which is mixed the following sauce :—

1 yolk of egg (raw), rubbed smooth with a little cream ; then add 2 table-spoonfuls of cream gradually, stirring all the time ; add also a pinch of sugar, salt, cayenne, pepper, and mustard.

When thoroughly mixed, stir it among the salad, and put the eggs on the top of it ; or the eggs may be turned out on small rounds of bread fried and spread with anchovy paste.

Salmon Mayonaise.

Some Cooked Salmon

1 Tomato

1 Lettuce

Beetroot

Cucumber

Mayonaise

Pull the lettuce into leaves, and the larger leaves into pieces.

Cut the cucumber in very thin slices; stamp out the beetroot into small rounds; cut the tomato in quarters; put the lettuce on the dish, having the prettier leaves round the outside; pile the salmon in the centre in a heap, and pour the mayonaise sauce over it.

Surround the salmon prettily with cucumber, putting a layer of beetroot and cucumber alternately; add more slices of cucumber at each end, and a quarter of tomato at each side; let the leaves of the lettuce show all round. The beetroot must be cooked.

Tomato Salad.

4 Tomatoes

Small Potato (cooked)

3 slices Cucumber

1 table-spoonful Mayonaise Sauce

A little Chopped Parsley

A little Salt and Pepper

1 tea-spoonful Vinegar

Cut a small round from the top of the tomatoes, and empty it carefully, so as not to break it or take out more than the seeds and liquid; dust inside with a little salt and pepper and a few drops of vinegar; cut the potato in small dice, and the cucumber also; mix both with the mayonaise, parsley, salt, and pepper. With this fill the tomatoes; smooth on the top nicely, and serve on a napkin.

Chicken Salad.

$\frac{1}{2}$ of a Cooked Chicken
Some Celery
Some Lettuce
1 table-spoonful Vinegar
1 table-spoonful Capers

2 Yolks of Eggs
1 gill Salad Oil
1 tea-spoonful Salt
Pepper
Cayenne

Cut the chicken up in half-inch square pieces; cut the celery in similar pieces; break the lettuce up, reserving the centre and smaller leaves, also the celery leaves, to decorate. Mix in a small bowl the yolks; drop in the oil very gradually, stirring with a wooden spoon; add about $\frac{1}{2}$ tea-spoonful of salt, $\frac{1}{4}$ tea-spoonful of pepper, a little sugar; mix; then add the vinegar. Mix the chicken, celery, and lettuce with a fork; sprinkle a little salt over; then pour the sauce over; decorate with the leaves round, sprinkle the capers over, and put the leaves of celery on the top.

Chicken Mayonaise.

The Breast of a Cooked Chicken
1 Lettuce
1 Beet
Some Celery

Cress
Cucumber
1 gill Mayonaise Sauce
Salt, Pepper

Chop up the chicken rather finely, and put it in a bowl; add a little of the salad, the lettuce cut up, the cucumber, the celery; then add to this a small table-spoonful of the Mayonaise; mix; put this in the centre of a dish piled up; put the remainder of the salad very neatly round; the beet and cucumber cut in very thin slices, and arranged with the other vegetables to look nice. Put the remainder of the Mayonaise over the chicken mixture, in the middle, and sprinkle over all finely-chopped beetroot and parsley.

SAVOURIES.

Cheese Custard.

1 breakfast-cupful of Milk

$\frac{1}{4}$ lb. Cheese

Pepper and Salt

2 Eggs

Grate the cheese, and put the milk and cheese on the fire, and stir till the cheese is heated and dissolved. Beat the eggs well, and add them to the cheese and milk. Add pepper and salt, pour in a dish, and brown in the oven or before the fire for a quarter of an hour.

Oval Eggs.

6 Eggs

Small bit of Cooked Ham or
Chicken

Little Parsley

Small Onion

Pepper and Salt

Fat for Frying Egg and Bread-
crumbs

Boil 6 eggs hard, that is, for 10 minutes; put them in cold water, which keeps the white of the egg a good colour; cut them in halves lengthways and take out the yolks, which pound in a mortar or basin with 1 table-spoonful of mixed ham or chicken, or any nice cold meat. Add 1 tea-spoonful chopped parsley, a little pepper and salt to taste, a very little bit of a small onion chopped very finely, and a little bit of butter melted.

Mix all together, take a small bit, and fill the hollow of the white of egg with this; join the other half to it.

When all are filled, rub over outside with flour, cover with egg, and roll in bread-crumbs. Fry a pale brown colour, and dish on a napkin.

Curried Eggs.

4 or 6 Eggs
1 Onion

Butter
Curry Powder

Put in a small saucepan $\frac{1}{2}$ oz. of butter; chop 1 onion and fry it brown in the butter; add 1 tea-spoonful of curry powder and 1 tea-cupful of stock; let it boil slowly till the onion is tender; rub down 1 tea-spoonful of arrowroot with a little cream, and add it to the sauce; see that it is not too thick.

Have the eggs hard boiled; cut them in halves; put them in the saucepan to heat thoroughly.

Dish up neatly, the flat sides on the dish, and pour the sauce over all. Serve with boiled rice. (See p. 86.)

Potted Chicken and Ham.

1 Chicken
6 oz. Ham
Pepper and Salt

Mace
Herbs
Butter

Roast a chicken, and while hot remove the meat from the bones.

Put the bones on in a saucepan with a small bunch of herbs (thyme and marjoram), a small blade of mace, a few grains of cayenne, and a pint of water; boil till it is reduced almost to a glaze, and strain.

Chop the flesh of the chicken with 6 oz. of cooked ham, and then pound it to a pulp; add the glaze and 2 oz. of clarified butter; pound well together and put it closely in small pots, and cover with a thin coating of clarified butter.

Mushroom and Marrow Croustades.

$\frac{1}{2}$ lb. Mushrooms
1 oz. Butter

Salt, Pepper, Lemon Juice
2 oz. Marrow

Pare, wash, and dry some mushrooms ; season them with a little pepper and salt, and a little lemon juice ; put in a stew-pan $\frac{1}{2}$ oz. of butter ; add the mushrooms and a table-spoonful of good stock ; cover the pan, and cook gently for 20 minutes, basting often.

Then put in another pan $\frac{1}{2}$ oz. of butter ; let it get brown ; add a shalot finely chopped, and fry brown ; then $\frac{1}{2}$ oz. flour, $\frac{1}{2}$ tea-spoonful extract of meat, 1 gill stock ; stir till it boils ; add the liquor from the cooked mushrooms, and boil.

Cut the marrow in half-inch pieces ; drop the pieces for 1 minute in salted boiling water ; take them out, and put in cold water till required ; now put the marrow in the sauce to heat, but *not* to boil. Dish the mushrooms on shells of paste or fried bread ; pour the sauce all over, and put a bit of marrow on each.

Ham Toast.

Bread
Ham

Gravy
Egg

Have 6 small, round pieces of bread, about the size of the top of a tea-cup, and half an inch thick ; either toast them a pale brown and butter them, or, what is better, fry them in hot fat ; put them by the fire to keep warm.

Chop up $\frac{1}{4}$ lb. lean cooked ham, and put it in a small

saucepan with a bit of butter the size of a walnut; add 1 table-spoonful of cream, 1 of gravy, 1 egg; stir all over the fire till it gets quite hot. Pile some of the mixture on each piece of bread, and serve hot on a napkin.

Scotch Woodcock.

Toast
Anchovies

|
Cream

Butter
Eggs

Cut 6 pieces of bread round, the size of a small saucer, the others diminishing in size till the last is about the size of a crown piece, and each barely half an inch thick.

Bone 6 anchovies, and chop or pound them quite small; make them into a paste, with 1 oz. of butter and a little cayenne to season highly.

Spread this mixture on each slice, and pile one above another; make a custard with 3 yolks of eggs and $\frac{1}{2}$ a pint of cream; stir over the fire till it thickens, but it must not boil; pour this over the anchovy toast, and serve hot.

Anchovy Toast.

6 Anchovies
2 Eggs

| **1 table-spoonful Cream**
2 table-spoonfuls Grated Tongue
or Ham

Wash the anchovies; dry them; scrape and split them open; take out the bone. Have six square or round pieces of bread, either fried or toasted; place the anchovies on the toast, and place near the fire to heat.

Put the eggs and the cream in a small saucepan ; whisk them till thoroughly mixed and light ; stir over the fire till they become thick.

Pour this all over the anchovies and toast ; sprinkle the grated tongue over all, and serve very hot.

Baked Mushrooms.

$\frac{1}{2}$ lb. mushrooms
2 oz. butter

Salt, Pepper
Lemon juice

Prepare the mushrooms by cutting the stems, and paring them nicely.

Butter a baking dish, and place the mushrooms on it, the tops down. Put a small bit of butter on each, and a little salt and pepper.

Put them in a good oven to bake about 20 minutes, basting them now and again with a little butter and a little water, if at all dry.

Pour a little melted butter and a little lemon juice over them as they are sent to table.

Stewed Mushrooms.

$\frac{1}{2}$ lb. Mushrooms
1 oz. Butter
1 tea-cupful Water

1 tea-spoonful Corn Flour
1 tea-spoonful Lemon Juice
Salt and Pepper

1 slice Toast

Cut the ends of the stalks off the mushrooms ; pare them nicely, and put them in water. Now put the butter into a small stew-pan, and let it melt.

Now put in the mushrooms, shaking the water off them. Sprinkle over them a little salt and pepper, and lemon juice. Put on the lid, and stew gently for 20 minutes.

Mix in a cup the corn flour and water; pour it in the pan; shake it, and let it boil for a few minutes longer. Have the toast cut in quarters on a dish, dish the mushrooms on it, and pour the sauce over all.

Parmesan Balls.

2 Whites of Eggs	1 pinch Salt
2 oz. Parmesan Cheese (grated)	A few grains Cayenne Pepper

Beat the eggs up very stiffly on a plate with a knife, and add to them the salt and pepper; then, with the knife, add the cheese, mixing all thoroughly. It should be quite a dry paste.

Take this mixture and roll it up into small balls like marbles; have some nice fresh lard or clarified dripping; let it become quite hot, and drop the balls into it; keep them stirred till they are a golden colour all round. Serve hot on a napkin.

Cod's Roe Fried.

1 Roe, about $\frac{3}{4}$ lb. weight	Cayenne, Vinegar
Salt, Pepper	Lemon Juice

Wash the roe carefully, and have a piece of muslin. Wrap the roe in it rather firmly, and tie it. Now put it into a fish-pan, with cold water; put in salt to taste it well, and 1 tea-spoonful of vinegar.

Let it boil for half an hour gently; then take it out of the pan, remove the cloth, and skin it, and let it get cold.

Slice the roe in $\frac{1}{2}$ -inch slices. Put into a frying-pan a little good dripping; when hot, put in the slices, and fry lightly. Sprinkle over them a little salt, pepper, and cayenne. Serve very hot, with a few drops of lemon juice over.

After the roe is boiled, it may be served in many ways with various sauces.

Croustades à l'Italienne.

(*For the Paste.*)

3 oz. Butter

4 oz. Flour

1 Yolk

Few drops Lemon Juice

Chop the butter into large bits among the flour; mix in a cup the yolk and lemon with a little water. With this make the flour and butter into a firm paste, and roll it into a long, narrow strip; fold this in three; turn it half-round and roll again in the same way; repeat this twice—the last time it must only be rolled one-third of an inch in thickness. Cut this paste with a round cutter, and place the pieces in patty pans; put a bit of crust of bread right in the middle of each, pressing it down with the finger; put them in a moderate oven to bake for about 15 minutes. Take them out, remove the bread, and fill with the following mixture:—

$\frac{1}{2}$ oz. Butter

$\frac{1}{2}$ oz. Flour

2 oz. Cheese (Gruyere)

1 table-spoonful Cream

Cayenne

2 table-spoonfuls Stock

2 table-spoonfuls Milk

Have the cheese cut up in thin slices.

Put the butter and flour in a saucepan, and mix over the fire; then add milk and stock, and stir till it boils; then

add cheese, cayenne, and a pinch of salt ; stir till the cheese is melted, then add cream. The mixture should then be a smooth sauce, rather thick, but still a sauce. With this fill the croustades and serve hot.

Macaroni and Tomato.

$\frac{1}{4}$ lb. Macaroni	$\frac{1}{2}$ tea-spoonful Salt
1 Tomato	$\frac{1}{2}$ pint Stock
2 oz. Grated Cheese	$\frac{1}{2}$ oz. Butter
$\frac{1}{4}$ tea-spoonful Pepper	

Break the macaroni in suitable lengths ; have a saucepan with plenty of boiling water, and a pinch of salt ; put in the macaroni and boil for 15 minutes ; then drain and return to the saucepan ; add to it the butter, the tomato cut up and rubbed through a sieve, and the stock. Let it boil for 10 minutes longer ; dish, and sprinkle the cheese over, and brown before the fire.

Nouilles.

$\frac{1}{4}$ lb. Flour	2 small Eggs
$\frac{1}{2}$ tea-spoonful Salt	

Beat up the eggs ; mix the flour and salt together, and, with the eggs, make up into a firm paste. It may need a little more flour. Knead this paste very well indeed, and roll it out about the thickness of a shilling ; rub over with a little flour and let it stand for half an hour ; then roll it up into a roll, and with a sharp knife cut the roll into strips of one-eighth of an inch wide ; those again might be cut in 3-inch lengths after they have been shaken out.

Have a saucepan of boiling water with a little salt in it ; drop the strips of nouilles in, and put on the lid ; boil for 20 minutes and drain.

This is something like macaroni, and may be served with sweet sauce over and used as a sweet dish, or with tomato sauce over, mixed with a little cheese. The nouilles may be dropped into soup when boiling, and make a pleasant addition to a white or brown soup ; or some of it may be dropped into smoking-hot fat, and fried yellow and crisp, instead of boiling in water, either to use with preserve or to decorate a dish of boiled nouilles.

Haddock Toast.

1 Dried Haddock, weighing about $\frac{1}{2}$ lb.	$\frac{1}{2}$ oz. Butter
1 Hard-boiled Egg	1 tea-spoonful Lemon Juice
1 tea-spoonful Chopped Parsley	1 table-spoonful Cream
	White and Cayenne Pepper

Skin the haddock, and put it in the oven on a buttered tin to cook for a few minutes ; then take it from the fire, and take all the flesh from the bones. Chop this up, and pound it till it is quite smooth ; add, while pounding, the yolk of the egg, and the butter. When quite smooth, add the parsley, the pepper, and lemon juice, then the cream, and mix all together. Take now a small portion of the mixture, and make it into a round piece, size of walnut ; repeat. Brush the balls over with a beaten egg, and roll in fine bread-crumbs ; fry in smoking-hot fat till a pale yellow.

Have about 8 small rounds of bread fried nicely ; place each of the balls of haddock on one of those. Rub the white

of the hard-boiled egg through a wire sieve ; decorate the toasts with this and a little finely-chopped parsley ; serve very hot.

Croustades of Bacon.

$\frac{1}{4}$ lb. Bacon
1 tea-spoonful Butter
1 Egg

1 table-spoonful Cream
A few drops of Carmine
Pepper, Salt, and Cayenne

Have the bacon cooked and finely chopped up ; then put it in the mortar with the butter, and pound it as smoothly as possible ; add the seasonings to taste, and a few drops of colouring. Put all into a small saucepan, with a raw egg, and stir over the fire till it is quite smooth and hot ; spread this on nicely-fried rounds of bread, and serve very hot.

Devilled Chicken.

Chicken Legs Cooked, or pieces of
Cooked Chicken
Some Bread-crumbs

1 dessert-spoonful Chutney
1 dessert-spoonful Made Mustard
A little Cayenne Pepper

Skin the legs of the chicken, and score them with a knife ; cut any other pieces of chicken in neat pieces, and score them also ; mix together the mustard, chutney, salt, and pepper, and spread this on the pieces of chicken. Put some fine bread-crumbs in the oven to get brown ; sprinkle those crumbs over the chicken, put a small bit of butter on the top of each, and put in a quick oven for 10 minutes to get very hot, and serve.

Devilled Lobster.

About $\frac{1}{2}$ of a Lobster

1 dessert-spoonful Chutney

A little Parsley

1 dessert-spoonful Butter

1 dessert-spoonful Mustard

Some Fried Croutons

1 dessert-spoonful Bread-crumbs

The bread should be in round or square pieces, and fried in hot fat. Take the flesh of the half lobster or of the two claws, and chop it up finely ; mix it with half of the soft part at the head ; put this into a stewpan with the butter, the chutney, a little cayenne pepper ; stir it over the fire till it boils ; add to it the mustard and bread-crumbs. When very hot, put it on pieces of bread ; sprinkle over them a little parsley very finely chopped, and a little lobster coral rubbed through a sieve.

Sardine Toast.

8 Sardines

8 pieces of Fried Bread

3 Yolks

1 tea-spoonful Butter

1 table-spoonful Cream

1 dessert-spoonful Turragon
Vinegar

$\frac{1}{4}$ tea-spoonful Salt

A little Pepper

$\frac{1}{2}$ tea-spoonful Made Mustard

Scrape the sardines, and wipe them ; put them in the oven between two plates to get quite hot ; have the bread cut about 4 inches long and $1\frac{1}{2}$ inches wide ; fry it. Place a sardine on each piece of bread.

Put the vinegar in a saucepan ; let it boil till it has nearly evaporated ; then add the butter, the yolks beaten up with the cream, the seasonings, and mustard ; stir all over the fire till the mixture begins to thicken. Pour over the sardines, and serve hot.

Canapées.

4 Sardines	1 tea-spoonful Butter
6 rounds of Fried Bread	1 table-spoonful Bread-crumbs
1 table-spoonful Grated Cheese	3 Oysters

The rounds of bread should be about the size of a small tea-cup ; fry them in clean, hot fat, and keep them warm. Remove the scales and bones from the sardines, and pound them ; chop up the oysters very finely, and mix them ; add also a little salt and cayenne pepper to season pretty highly ; add also the butter melted. Spread the toast with the mixture rather thickly ; then mix the bread and cheese together ; sprinkle on the top ; put in the oven to get quite hot. Serve very hot.

Marrow Toast.

A Marrow Bone	A few drops of Lemon Juice
A little Parsley	Some pieces of Fried Toast, neatly
Pepper, Salt, and Cayenne	cut

Break the bone, and take out the marrow carefully ; cut it up in pieces like a hazel nut. Have plenty of salted boiling water in a pan ; drop in the pieces of marrow, and let them boil for 1 minute. Take them up on a sieve to drain, and put them on the pieces of toast ; sprinkle over them the lemon juice, the seasoning, and a little parsley ; and serve very hot. Pastry shells baked in small patty-pans can be used for this instead of the toast.

Croûtes of Haddock.

9 small rounds of Bread, fried
1 Finnan Haddock or Close Fish
1 tea-spoonful Butter

A little Made Mustard
2 oz. Cheese
Pepper

The rounds of bread should be quite thinly cut, and about 3 inches in diameter. Skin and cook the haddock, break it in flakes, and put before the fire to get hot ; spread it on the pieces of toast. Cut the cheese in small pieces, and put it in a saucepan with the butter and seasonings till it is melted ; pour a little of this on each round, and serve at once.

Anchovy Croûtes.

6 Anchovies
2 Hard-boiled Eggs
2 oz. Butter

Bread.
Cayenne, Carmine
Parsley.

Wash the anchovies, and bone them ; and pound them with the butter, the yolks of the hard-boiled eggs, the seasoning, and a little cayenne. Have 8 pieces of fried bread neatly cut ; put the mixture in a forcing-bag with tube ; decorate the rounds prettily with the anchovy paste. Have the whites of the eggs rubbed through a wire sieve ; decorate the rounds with this, and a mortar of chopped parsley.

Stock Seasoning.

$\frac{1}{4}$ lb. Ground White Pepper
1 oz. Pounded Sugar
 $\frac{1}{2}$ oz. Rice Flour

$\frac{1}{4}$ oz. Ground Mace
 $\frac{1}{2}$ tea-spoonful Cayenne Pepper
 $\frac{1}{2}$ lb. Fine Salt

Mix all those ingredients together thoroughly, and keep for use to season meats, soups, etc.

The same recipe is useful without the salt, which may be added separately and to taste.

PUDDINGS AND SWEETS.

Cabinet Pudding.

2 Eggs and 1 Yolk	6 Ratifias
1½ breakfast-cupfuls Milk	10 Finger Sponges
1 dessert-spoonful Sugar	1 tea-spoonful Vanilla
Some Sponge Cake	A few Cherries, a little Angelica

Butter a plain mould that will hold 1 pint ; decorate the bottom of it with cherries and angelica in a pretty pattern : split the finger sponges, and put them round the mould—a brown and a light side alternately.

Then fill the mould three quarters full with scraps of the finger sponges and scraps of sponge cake and the ratifias all crumbled up.

Put the eggs and sugar in a bowl, and beat well up ; add the milk and flavouring and mix thoroughly. Pour this into the mould. Let it stand for ten minutes ; cover with buttered paper, and steam gently for three-quarters of an hour.

Röthe Grütze.

1 lb. Rhubarb or Red Currants	Rind and Juice of ½ Lemon
1 pint Water	3 oz. Ground Rice
¼ lb. Sugar	

Boil the fruit with the water till it is quite soft ; then strain it.

Return the liquor to the pan. Add the sugar and the lemon juice, and rind grated ; let it all boil. Sprinkle in the ground rice, and boil for 5 minutes, stirring all the time. Pour into a wetted mould, and turn out when cold. Serve with cream.

Corn Flour can be used instead of ground rice ; in that case it is just mixed with the liquids and sugar, and stirred till it has boiled for 5 minutes.

Clarence Pudding.

1 pint Milk	1 tea-spoonful Butter
4 oz. Bread-crumbs	1 oz. Peel
2 oz. Sugar	2 Eggs

Some Jam

Put the grated bread in a bowl with the sugar, and the peel cut in very small pieces. Boil the milk, and pour it over the whole, and allow it to stand a few minutes. Then stir in the butter, and add the yolks of eggs, one by one, stirring each very well. Beat the whites up very stiffly and stir them in.

Spread a little jam over the bottom of a pie dish. Pour all the mixture in, and bake in a gentle oven for half an hour.

Walnut Pudding.

14 Walnuts	3 Eggs
1½ oz. Brown Bread-crumbs	1 table-spoonful Sugar
2 tea-cupfuls Milk	1 tea-spoonful Pine-apple Flav- ouring.

Blanch the walnuts, and chop them finely, and mix them with the bread-crumbs ; put them into a saucepan with the milk, and boil up ; then simmer for a few minutes.

Remove from the fire, and when a little cool stir in the yolks of the eggs one by one, the flavouring, and the sugar ; mix thoroughly. Beat up the whites very stiffly, and stir in. Have a mould or pie dish well buttered ; pour in the mixture, and bake for half an hour.

Plain Cabinet Pudding.

$\frac{1}{4}$ lb. Grated Bread.	$\frac{1}{2}$ pint Milk
2 oz. Sultana Raisins	2 Eggs
12 Large Raisins	$\frac{1}{2}$ tea-spoonful Essence Vanilla
2 oz. Sugar	Very little Grated Nutmeg

Stone the 12 raisins, and arrange them on the bottom of a well-buttered mould or small basin.

Put some of the bread in the mould ; then some of the sultanas well washed, dried, and picked ; then repeat till all is finished.

Beat up the two eggs, and sugar ; add the milk to them, as well as the nutmeg and vanilla. Beat all well together, and pour in among the crumbs in the basin.

Let it stand to soak for half an hour ; then cover with a buttered paper, and steam for 1 hour. Turn out, and serve with the following sauce round.

1 oz. Sugar	1 tea-cupful Milk and Water
1 tea-spoonful Corn Flour	$\frac{1}{2}$ tea-spoonful Vanilla

Mix all together, and stir till it boils.

Gala Pudding.

A few slices of Sponge Cake or light Tea Cake	1 table-spoonful Sugar
1 table-spoonful Flour	2 Eggs
	Vanilla Flavour
1 large breakfast-cupful Milk	

Have a rather small pudding dish, and put about 2 table-spoonfuls of some nicely-flavoured jam in the bottom of it. Then cut the cake in slices, and put them in the dish—there should be enough to fill the dish three-quarters full.

Mix in a saucepan gradually the flour, sugar, yolks, and the milk; stir over the fire till it boils for 1 or 2 minutes. Add $\frac{1}{2}$ tea-spoonful of vanilla, and pour all over the cake.

Beat the whites of the eggs to a perfectly firm froth; add 1 dessert-spoonful of sugar, and spread all over the top; put in a cool oven for half an hour to get hard.

The half of the whites may be coloured pink with a few drops of carmine.

Lunch Pudding.

3 Eggs	4 oz. Sugar
$1\frac{1}{2}$ pints Milk	Lemon Grated
4 table-spoonfuls Flour	1 doz. Ratifias

A few drops of Carmine.

Put the flour in a saucepan; add the sugar to it, and the lemon grated; beat up one whole egg and two yolks, and then add the milk to them; put this gradually among the flour, stirring till quite smooth; put all over the fire, and boil, stirring all the time.

Have a pudding dish well buttered, and line it with ratifias; pour in all the mixture over the ratifias. Beat the whites of the two eggs quite stiffly; add the remainder of the sugar to them; and the colouring to make it pink. Put this all over the top, and put in a very slow oven to harden—it should not discolour.

Agnew Pudding.

8 Apples	Some Puff Paste
$\frac{1}{4}$ lb Sugar	2 oz. Butter
Rind of $\frac{1}{2}$ Lemon	3 Eggs

Have a pudding dish and line it with the puff paste; ornament the edges a little. Pare and cut up the apples,

and put them to stew with the butter, lemon rind very thinly pared, and the sugar. Let all stew till quite soft, stirring very frequently.

Then rub the apples through a wire sieve; add to them the yolks of eggs well beaten up; pour all into the prepared dish, and bake for about half an hour.

Beat the whites up stiffly, mix with a little sugar, and spread on top. Put in a slow oven to get quite firm.

Harrogate Pudding.

3 oz. Butter

3 oz. Sugar

3 oz. Flour

$\frac{1}{2}$ oz. Candied Peel

Grate of Small Lemon

3 Eggs

$\frac{1}{2}$ tea-cupful Milk

Put butter and sugar in a slightly warm basin and beat them to a cream; then add the yolks of the eggs one by one, beating each thoroughly.

Then add the milk, the grated rind of the lemon, and beat thoroughly. Then stir in the flour and the candied peel. Cut up in very small pieces.

Lastly, beat the whites of the eggs up to a firm froth, and stir in till well mixed. Butter mould well, and ornament the bottom with raisins or cherries. Pour in the pudding, cover with buttered paper, and steam for 1 hour.

Turn out and serve with lemon sauce made from the juice of the lemon.

Baked Lemon Pudding.

2 Lemons

1 gill Milk

4 oz. Cake-crumbs

3 oz. Sugar

3 Eggs

Some scraps of Paste

Decorate the edges of a pudding dish with some pastry. Then put into a basin the cake-crumbs—any stale cake will do ; add to them the rind of the lemons grated. Pour over them the milk, and add the sugar. Mix all well.

Then add the yolks of the eggs, and the juice of the lemons, and mix thoroughly.

Beat the whites up very stiffly, and stir in lightly. Pour into the prepared pudding dish, and bake for half an hour.

Welcome Guest Pudding.

4 oz. Bread-crumbs

2 oz. Cake-crumbs

3 oz. Suet

2 oz. Orange Peel

3 oz. Sugar

 $\frac{1}{2}$ pint of Milk

3 Eggs

Grate of $\frac{1}{2}$ a Lemon

Have the suet finely chopped, and the orange peel cut in very small pieces.

Put the bread-crumbs in a basin ; put on the milk to boil, and pour it over the crumbs. Cover with a plate.

Add the suet, cake crumbs, sugar, and peel, one after the other, and mix. Beat the eggs up very well and add them, also the grated rind of the $\frac{1}{2}$ lemon

Have a plain mould well buttered and sugared. Decorate it with some cherries, pour in the pudding, cover with paper, and steam for 1 hour.

Turn out and serve with lemon sauce.

Brown Bread Pudding.

5 oz. brown Bread-crumbs	1 tea-cupful Milk
3 Eggs	2 table-spoonfuls Cream
4 oz. Sugar	2 oz. Cherries
$\frac{1}{2}$ tea-spoonful Vanilla	

Put butter and sugar in a basin and beat them till like cream. Then add the yolks of the eggs, then the milk and the bread-crumbs. Beat all very well. Stir in at last the whites of the eggs very well beaten, the vanilla and the cherries cut up in very small pieces. Reserve 6 of the cherries to decorate the mould. Take a plain pudding mould—butter it carefully and dust it over with sugar, and decorate with the cherries reserved. Pour in the pudding, cover with buttered paper, and steam for 1 hour.

Steamed Marmalade Pudding.

$\frac{1}{4}$ lb. Butter	4 Eggs
$\frac{1}{4}$ lb. Flour	1 breakfast-cupful Milk
$\frac{1}{4}$ lb. Sugar	3 table-spoonfuls Marmalade

Put milk and butter in a pan to boil. When it boils, pour in all the flour and stir over the fire till it gets quite thick and smooth. It should boil for five minutes. Remove from the fire and add the sugar. Let all cool a little, and then put in the yolks of the eggs one by one, stirring each very thoroughly as it is put in. Beat the whites up very stiffly and add them; then add $1\frac{1}{2}$ tablespoonfuls of the marmalade, and stir thoroughly. Have a plain mould buttered; spread the remainder of the marmalade in the bottom of the shape; pour in all the mixture, cover with buttered paper, and steam for 1 hour. Turn out carefully.

Steamed Lemon Pudding.

$\frac{1}{4}$ lb. stale Sponge Cake
1 table-spoonful Sugar
Rind of Small Lemon

2 Eggs
Some Raisins or Cherries
 $\frac{1}{2}$ pint Milk

Butter a small tin mould or basin, and stick it all over with the raisins stoned or with cherries cut in halves. Break up the sponge cake into small pieces, and fill the basin with it. Beat the eggs and sugar together. Chop the lemon rind very finely, and then add to it the milk; pour this among the cake. Cover with a buttered paper and steam gently for three-quarters of an hour. Turn out and serve with lemon sauce.

Lady Betty's Delight.

$\frac{1}{2}$ small Cocoa-nut
6 oz. Raisins
 $\frac{1}{4}$ lb. Beef Marrow
 $\frac{1}{4}$ lb. Sugar

$\frac{1}{4}$ lb. Bread
3 Eggs
 $\frac{1}{2}$ pint Milk
Nutmeg

1 Lemon

Butter a plain round mould, and decorate the bottom of it with some of the raisins, which must be stoned.

Cut the bread in 5 or 6 thin rounds nearly as large as the shape; grate the cocoa-nut, chop the marrow, and stone the raisins; grate the rind of the lemon, and squeeze out the juice.

Make custard thus:—Boil the milk, and beat up the eggs and sugar together; add 1 table-spoonful of the cocoa-nut milk; pour the boiling milk over. Return to the pan and stir till the custard thickens.

Then divide all the ingredients in 5 parts, and place them thus:—bread, marrow, raisins, cocoa-nut, lemon juice and rind, nutmeg, custard. Finish with custard. Repeat till all is used up. Cover, and steam for 2 hours.

Queen Mab Pudding.

1 pint Milk	$\frac{1}{4}$ tea-spoonful Lemon Essence
1 oz. Gelatine	$\frac{1}{4}$ lb. Sugar
$\frac{1}{2}$ gill Cream	1 Lemon
3 yolks of Eggs	2 Bay-leaves

Soak the gelatine in part of the milk ; put the remainder on to boil with the bay-leaves and half of the rind of the lemon among it. Let it come to the boil rather slowly. Put the yolks and sugar in a basin, and beat very well ; strain over them the boiling milk, stirring all the time ; put it all back in the saucepan with the soaked gelatine ; stir over the fire till the custard thickens ; add at the last the cream and lemon essence. Pour into a wetted mould and turn out when cold. Pour the following sauce over it :—

Sauce.

1 tea-cupful Water	2 oz. Sugar
Rind and Juice of Lemon	

Take the rind of the remaining half of the lemon very thinly off, and cut it into *very* fine chips ; put those and the juice of the lemon, the sugar, and water into an enamelled saucepan : boil for 15 minutes without a lid till it is a little thick. When cold, pour over the shape.

College Puddings.

6 oz. Sugar	3 Eggs
6 oz. Butter	$\frac{1}{4}$ tea-spoonful Baking Powder
6 oz. Flour	$\frac{1}{2}$ tea-spoonful Essence of Lemon

Put the sugar and eggs in a basin, and whisk well for 15 minutes. Remove the whisk, and then melt the butter in a saucepan, stirring all the time to prevent it oiling.

Stir this in and mix ; add the flour, and stir in with a spoon. Add the baking powder and flavour, and mix all thoroughly.

Put either into small cups or moulds well buttered, and bake till firm. When cold they may be iced as under :—

$\frac{1}{2}$ lb. icing sugar, 2 table-spoonfuls water; stir over the fire till a little warm, and colour part red and part yellow or green, and spread evenly over the small puddings, and serve.

Friar's Omelet.

2 lbs. Apples.
1 small Lemon
2 oz. Butter

$\frac{1}{4}$ lb. sugar
3 Eggs
2 table-spoonfuls Bread-crumbs

Pare and core the apples; cut up and put them in an enamelled pan with the sugar, butter, grated rind, and juice of the lemon, and stew till quite soft, taking care that they don't burn. When ready, pulp them and add to them 3 eggs beaten, and 2 table-spoonfuls of bread-crumbs. Take a pudding dish, and butter it very well inside; strew it all over with fine bread-crumbs; pour in the pudding and then strew thickly with bread-crumbs on top. Bake for about three quarters of an hour. Turn out and strew plenty of fine sugar on the top.

Irish Moss.

1 oz. Moss

| 1 pint Milk

Soak the moss in a gill of water for a few hours, then put it all on with the milk to boil for about half an hour, or till quite dissolved.

Sweeten to taste, flavour with vanilla or lemon, and strain into a shape.

It is a firm jelly, and agreeable to taste.

Iceland Moss.

1 oz. Iceland Moss

1 table-spoonful Sugar

1 pint of Milk

Vanilla

Wash the moss and soak it for 12 hours in a basin of water; then squeeze all the water out, and put it in a saucepan with $\frac{1}{2}$ a pint of water, to boil for a quarter of an hour; then add 1 pint of milk, and let it simmer for half an hour longer; then add the sugar and vanilla to taste, and strain into a basin—it is a firm jelly.

It is considered excellent for chest complaints, but has rather a bitter taste.

Compôte of Apples.

6 Newton Pippins or firm Apples

1 small Lemon

 $\frac{1}{2}$ lb. Sugar

A few Cherries

1 $\frac{1}{2}$ breakfast-cupfuls Water

A few strips of Angelica

A little Carmine

Pare the apples, remove the cores, and put them in cold water till wanted.

Pare off the lemon rind very thinly and squeeze the juice out. Put into a stewpan—large enough to hold the apples without pressing on each other—the water, sugar, lemon rind, juice, and a little carmine to colour the whole red, and let it boil for a few minutes.

Put in the apples and let them stew without a lid till soft. They should be turned over and coddled very gently. Take them out on a dish.

Boil the syrup till it is a little thick and strain it. Let it be put over the apples with a spoon. Put a cherry or a little red currant jelly in the core of each, and a little angelica. Serve cold.

JELLIES AND CREAMS.

Orange Jelly.

6 Oranges	2 oz. Gelatine
6 oz. Sugar	1 Lemon
3 Whites and Shells of Eggs	

Pare the outer part of 3 orange-rinds very thinly indeed; squeeze out the juice of all; also of the lemons; make this up with water to 4 breakfast-cupfuls; put it in a saucepan, with the gelatine, whites and shells, and sugar; whisk till it boils; boil for 5 minutes. Let it settle for 5 minutes and pour twice through a jelly bag, and put in a shape till cold.

Dantzic Jelly.

6 oz. Sugar	6 Cloves
1½ oz. Gelatine	2 Lemons
3 large breakfast-cupfuls of	2 small Leaves of Gold Leaf
Water	1 small Stick of Cinnamon
1 blade of Mace	2 Whites and Shells of Eggs

Put the water in a saucepan, and all the other things—except the gold leaf—the rind of the lemons very thinly pared off and the juice pressed out, the cinnamon broken up, and the eggs. Whisk over the fire till it boils; let it boil for 5 minutes without whisking; let it settle for 5 minutes; pour twice through a jelly bag; put into a mould.

Put the gold leaf in the mould, and with a skewer or knife break it up among the jelly. When firm, turn out. This jelly may be coloured pink, and silver leaf put among it.

Tomato Jelly.

1 tin Tomatoes	1 tea-spoonful Salt
1 oz. Gelatine	$\frac{1}{4}$ tea-spoonful Pepper
Whites and Shells of 2 Eggs	

Rub the tomatoes through a sieve, and measure the liquid obtained ; you should have 1 pint of it.

Put it in a saucepan. Add to it the salt, pepper, and gelatine. Whip the whites and shells in among the other things, and whip over the fire till it boils. Stop whipping then, and allow it to simmer for 10 minutes.

Pour through a jelly bag twice. This is used instead of aspic jelly.

Neapolitan Blancmange.

1 $\frac{1}{4}$ pints Milk	$\frac{1}{4}$ lb. Sugar
1 oz. Gelatine	1 Yolk
2 oz. Almonds	1 table-spoonful Chocolate
A little Carmine	

Blanch, chop, and pound the almonds till very fine ; put them in a saucepan with the milk, and let them soak near the fire for half-an-hour ; then let the pan boil, stirring all the time. When it boils for a few minutes, strain into a bowl. Have the gelatine soaked in a little of the milk ; now return the almond milk to the saucepan, with the soaked gelatine and the sugar, and stir till the gelatine is quite melted. Now divide the mixture into four equal parts. Put one portion in a plain soufflée pint mould, and set it aside to get firm. Add a few drops of carmine to the next portion, and put it next in the mould to get cold. Stir the next portion for a few minutes over the fire, with the yolk mixed ; let

this cool and add it next. Last of all, add the chocolate to the fourth portion ; stir it over the fire till it nearly boils, cool it and add. When the whole is firm, turn out.

Coffee Ice Cream.

2 Yolks and 2 whole Eggs	1 breakfast-cupful Strong Coffee
1 $\frac{1}{4}$ pints Milk	6 oz. Sugar
1 gill Cream	1 tea-spoonful Lemon Juice

Put 1 breakfast-cupful of the milk on to boil. Beat up the eggs and pour the milk over them ; return to the pan to cook the custard, and pour it in a basin. Add the remainder of the milk and the sugar, then the coffee, which should be cold, and the cream whipped up. Let all get quite cold ; add the lemon juice, and put in the freezer to freeze.

Tea ice cream is made exactly the same way.

Italian Cream.

2 Yolks of Eggs	$\frac{1}{2}$ oz. Preserved Ginger
$\frac{3}{4}$ oz. Gelatine	$\frac{1}{2}$ oz. Cherries
3 oz. Sugar	$\frac{1}{2}$ oz Angelica
$\frac{1}{2}$ pint Double Cream	$\frac{1}{2}$ pint Milk

Rind and Juice of $\frac{1}{2}$ a Lemon

Soak the gelatine in a little of the milk ; put the remainder in a saucepan to boil, with the lemon rind ; beat up the yolks and the sugar, and strain the boiling milk over them, beating all the time.

Return this to the saucepan with the soaked gelatine, and stir till the custard cooks ; it must not boil ; set it aside to

cool. Cut the cherries, angelica, and ginger in very small pieces.

Now whip up the cream quite stiffly ; add to it gradually the custard, which should be quite cool, the fruits, and the juice of the half-lemon. When a little cool, put in a mould.

Ice Cream.

1½ pints Milk	1 tea-spoonful Vanilla
1 gill Cream	2 oz. Cherries
6 oz. Sugar	1 oz. Angelica, or
2 Eggs and 2 Yolks	2 oz. Pine-apple

Put half of the milk on to boil. Have the eggs beaten up, pour the boiling milk over, and stir well ; then return to the saucepan and stir till the custard is cooked—it must not boil. Then pour into a basin, add to it the sugar, and stir till it is melted ; then add the remainder of the milk, the cream, and the vanilla, and allow it to get quite cold.

Freeze for about 10 minutes, then add the fruit cut up into very small pieces ; mix all well, stirring from the sides, and freeze again. Turn out and use.

Brown Bread Ice Cream.

6 oz. Brown Bread-crumbs	2 pints New Milk
6 oz. Sponge Cake-crumbs	Vanilla and Ratifia Essence to
4 Eggs and 2 Yolks	flavour

Dry some brown yeast bread and some cake-crumbs, and rub them through a coarse sieve till you have enough. Let it get cold. Put on 1 pint of the milk to boil ; beat up the

eggs and the sugar together, and pour the milk over. Return to the pan to make a custard. Let it get cold. Add the flavouring, and freeze. When nearly frozen, stir in the crumbs and finish.

It may be coloured with caramel if desired dark.

Custard Cream.

1 $\frac{1}{4}$ pints Milk
3 Yolks
3 oz. Corn Flour
3 oz. Sugar

$\frac{1}{4}$ pint Cream
 $\frac{1}{2}$ oz. Gelatine
1 gill Clear Jelly
9 Pistachio Kernels

6 drops Ratifia Essence

Melt the jelly and put it into a fancy mould, and run it round and round till the mould is lined with it. The jelly may be coloured pink with a few drops of carmine. Put the Pistachio nuts in a little boiling water to boil for 1 minute, then rub the skins off. Chop them up roughly and sprinkle the mould all over with them.

Soak the gelatine in a little of the milk, and moisten the corn flour with a little more of it, and set it aside.

Now put the remainder of the milk on to boil, and pour it over the corn flour. Return all to the pan and boil, stirring constantly.

Now add the soaked gelatine, and stir again till it is quite dissolved. Add the yolks of the eggs one by one. Do not allow it to boil after this, only approaching to it. Remove from the fire.

Whip the cream up very stiffly, and stir it in. Add the flavouring and cool a little. Pour all gently into the prepared mould, and stand to get quite cold; then turn out.

Cream Baskets of Genoese Pastry.

3 large Eggs	3 oz. Butter
3 oz. Flour	4 oz. Sugar
1 tea-cupful Double Cream	$\frac{1}{2}$ tea-spoonful Vanilla Flavouring

Put the eggs and sugar in a basin; set the basin over a stewpan with hot water, and beat over the fire till the mixture gets warm and thick. Then remove the basin to the table and beat till it gets cool again.

Then have the butter melted, pour all in except the sediment, and mix gently with a spoon; then sift the flour in, and mix it very gently.

Have some oval-shaped Queen Cake pans brushed over with melted butter, fill them three-quarters full with the mixture, and put in the oven. They should be ready in 10 or 15 minutes.

When ready, take out of the pans to cool. When cold, cut the tops of the cakes off, scoop out a little of the inside, put a spoonful of cream in, replace the lid—having it open at each end like a market basket—and put a thin piece of Angelica across for the handle.

Cream.—Whip the cream up very stiffly, adding to it the vanilla and 1 tea-spoonful of sugar.

Strawberry Water Ice.

1 $\frac{1}{2}$ lbs. Fresh Strawberries	A little Carmine or Cochineal
$\frac{1}{2}$ lb. Sugar	Juice of 1 Lemon
2 Whites of Eggs	A little Strawberry Essence
2 breakfast-cupfuls Water	may be necessary

Mix up the strawberries and sugar in a basin with a wooden spoon, and strain the juice through coarse muslin,

using the water to wash it all through; add to this the lemon juice and a little colouring; see that it tastes well; if necessary, add strawberry essence. Put in the freezer, and when frozen a few minutes, add the whites of the eggs stiffly beaten up, and freeze.

All fruit ices may be made in a similar way.

Charlotte Russe.

$\frac{1}{2}$ oz. Gelatine
1 gill Sweet Milk
1 dessert-spoonful Sugar
1 tea-spoonful Vanilla

$\frac{1}{2}$ pint Double Cream
Some Finger Sponges
Some Cherries
Some Angelica

Have a very clean and dry plain mould that will hold 1 pint. Decorate the bottom with the cherries and angelica, and split the sponges. Cut them neatly and put them like a wall round the sides—the rounded side next the shape.

Have the gelatine soaked in the milk for half an hour. Now dissolve it beside the fire, but do not boil it, and set it aside to cool.

Whip the cream up quite stiffly, add the sugar and gelatine to it, stirring gently; then the flavouring; pour all this into the prepared tin, and set aside to get cold.

Then dip the bottom of the shape in warm (not hot) water and turn out.

PASTRIES.

Short Crust.

 $\frac{1}{2}$ lb. Flour

1 dessert-spoonful Castor Sugar

4 oz. Butter

Some Water

Put the butter and flour in a basin, and with the tips of the fingers rub them together very lightly, till the butter is quite rubbed down; then add the sugar and mix well. Now pour in a little water, and make into a firm paste with the fingers, using only enough water to moisten. When this is done without kneading at all, or at least very little, roll the lump out to the desired size and thickness.

Rough Puff Paste.

8 oz. Flour

4 oz. Butter

 $\frac{1}{2}$ tea-spoonful Baking Powder $\frac{1}{2}$ an Egg.

A little Water

Put the butter and flour on a baking board, and cut the butter into pieces the size of a hazel nut. Put all into a basin, add the baking powder, mix the half of the egg with a little water, and with that make it all into a paste (a pretty dry paste); form the paste into a long, flat piece, and roll out straight and long; fold this in three equal parts, and turn it half round and roll again the same way, straight out and in. Repeat once more, this time only as long as you wish it for the use to which you apply it. The egg in a plain paste may be omitted.

Pork Pie.

1 lb. Pork
10 oz. Flour

Pepper, Salt
2½ oz. Lard

$\frac{3}{4}$ gill Water

Put the flour and a pinch of salt in a basin; put the lard and the water in a small saucepan, and bring it to the boil; stir it all quickly among the flour, and stir vigorously with a spoon; then take the hand and knead well for a few minutes. Then cut off a small bit to make a lid; make the remainder into a round lump, and that must be raised into a shell with the hand, about 6 in. in diameter and 3 in. high.

Put the shell on a greased oven shelf, roll out the lid, and cut the size of the top of the shell; also cut all the scraps into leaves and ornaments. Now cut up the pork, fat and lean together, into very small bits; put them in a bowl, with 1 tea-spoonful of salt, $\frac{1}{4}$ tea-spoonful of pepper, and 1 table-spoonful of water. Mix all with a spoon and fill the shell; wet the edges all round and stick on the lid, making a little hole in the middle; brush all over with egg, stick over with leaves and ornaments, brush again, and bake from three quarters to 1 hour. Serve hot.

Mutton Pies.

$\frac{3}{4}$ lb. Mutton
1½ oz. Lard

$\frac{1}{2}$ lb. Flour
 $\frac{3}{4}$ gill Water

Salt and Pepper

Put the flour in a basin and add to it a pinch of salt; put the lard and water into a pan, and boil; pour this boiling mixture into the flour, and with that make into a dough, which knead very well. Now take a small piece, about the size of a very small apple, and flatten it; put it on the block used for raising pies, or, to make a small one,

on the flat end of a rolling pin ; raise it up about 1 inch in depth, and when it becomes a little firm take it off, and leave it to get hard. Repeat this. Cut a round for a lid with a cutter, about the size of the top of the pie, and put a small round hole in the middle. Now cut the mutton up into little pieces ; mix it with salt and pepper to season it ; add 1 table-spoonful water ; mix altogether, and with this nearly fill the cases ; wet the edges all round and stick on the lids ; brush with egg or milk, and bake for half an hour.

Pigeon Pie.

2 Pigeons	1 dessert-spoonful Chopped
$\frac{1}{2}$ lb. Steak	Parsley
$\frac{1}{4}$ lb. Bacon	1 tea-spoonful Salt
2 Eggs	$\frac{1}{4}$ tea-spoonful Pepper

Boil the eggs hard, that is, for 10 minutes, and put them in cold water till wanted ; empty and wash the pigeons, and cut each in four pieces ; see that they are well washed inside ; cook the bacon for a few minutes, and cut it up in rather small pieces.

Now put the steak, cut in four pieces, in the bottom of a pie dish ; sprinkle over it some pepper and salt ; then put one of the pigeons, some of the eggs (they should be cut in quarters), some of the bacon, some seasoning and parsley, in the dish ; then repeat until all are used up. Have the giblets of the pigeons boiled, and pour in a cupful of the liquid for gravy. Make $\frac{1}{2}$ lb. of flour and 4 oz. of butter into rough puff paste ; with this cover the pie, using the scraps to ornament the top ; beat up an egg, brush over with it, and bake $1\frac{1}{4}$ hours.

A pie should cook for about half an hour or three quarters of an hour after it is seen that the pie is boiling.

CAKES AND BREAD.

Light Sponge Cake.

$\frac{3}{4}$ lb. Sugar
5 Eggs and 2 Yolks

$\frac{1}{2}$ lb. Fine Flour
 $\frac{1}{2}$ gill Water

Put the eggs in a basin, and with a whisk beat them for a minute or two. Then put the sugar and water in a saucepan to boil ; when boiling, pour it among the eggs, whisking all the time ; whisk for 15 minutes, then take out the whisk, and with a spoon stir in the flour, which should be sifted ; stir very gently till the flour is only just mixed ; add the flavouring. Pour into a well-buttered and floured cake-tin, and bake in a quiet oven till ready.

Seed Cake.

6 Eggs
6 oz. Fresh Butter
 $\frac{1}{2}$ lb. Fine Castor Sugar
10 oz. Fine Flour

$\frac{1}{2}$ lb. Citron Peel
 $\frac{1}{4}$ lb. Orange Peel
6 oz. Almonds
Some Carraways

Cut the peels in thin, flat slices ; blanch and split the almonds. Put the butter and sugar in a basin, and beat till they become a cream ; then add the yolks and flour, time about—1 yolk and 1 table-spoonful of flour—beating all the time ; then beat the whites up very stiffly, and stir in ; then all the fruit, and mix thoroughly ; put into a papered and buttered cake-tin. Sprinkle carraways all over the top, and bake for 1 hour.

Lunch Cake.

$\frac{1}{4}$ lb. Butter, or half Lard and half Butter	$\frac{3}{4}$ lb. Flour
6 oz. Sugar	$\frac{1}{4}$ lb. Raisins
$\frac{3}{4}$ tea-cupful Milk	2 Eggs
$\frac{3}{4}$ tea-spoonful Carbonate of Soda	$1\frac{1}{2}$ tea-spoonfuls Mixed Spice
	$\frac{1}{4}$ tea-spoonful Tartaric Acid

Put the butter and sugar in a basin, and beat with wooden spoon to a white cream; then add the eggs, previously very well beaten up, and mix; then the milk, and mix again. Then add the flour, with spices mixed, and soda and tartaric acid mixed; add all together, and beat thoroughly; last of all, the fruit, and beat well. Grease a cake-tin, and dust over with flour; bake in moderate oven till ready.

Almond Cakes.

Have deep patty-pans buttered; make $\frac{1}{4}$ lb. of flour and 2 oz. of butter into puff paste; roll out three times, the last time pretty thinly; cut this out, and line the pans neatly; then prepare the following mixture:—

3 Eggs	$\frac{1}{2}$ tea-spoonful Vanilla
4 oz. Sugar	$\frac{3}{4}$ tea-cupful Milk
$\frac{1}{2}$ oz. Butter	1 oz. Almonds

Beat up the yolks of the eggs; add to them the butter, sugar, and milk; blanch and chop up the almonds finely, and add them; also the vanilla; pour all this into a small saucepan, and stir till it thickens; then add the 3 whites, very stiffly beaten up; pour into the prepared pans, and bake very gently till firm. Remove from the pans, and ice over, when cold, with the following icing:—

Icing.

6 oz. Icing Sugar		1½ table-spoonfuls Water
A few drops of Vanilla		

Put all into a pan, and just warm over a fire; and pour on top of cakes.

Cherry Cake.

½ lb. Butter		6 Eggs (small)
6 oz. Fine Sugar		¼ lb. Almonds
10 oz. Fine Flour		½ lb. Cherries

Put butter and sugar in a basin, and with a wooden spoon beat to a cream; then drop in the yolks of the eggs, one by one, beating each till quite mixed; then add the flour, which should be sifted. Have the almonds blanched, dried, and roughly chopped; add half of them; have the cherries cut in halves, and add them. At last beat the whites of the eggs up quite firmly, and stir them in gradually. Pour all this into a well-buttered and papered cake-tin. Strew the remainder of the almonds on top; put in a moderate oven to bake till ready—about 1 hour.

German Biscuits.

½ lb. Flour		Some Jam
¼ lb. Butter		1 Egg
¼ lb. Fine Sugar		½ tea-spoonful Ground Cinnamon

Rub the butter very well among the flour and sugar; add the cinnamon. Beat up the egg, and make the whole into a paste with it; knead it till quite smooth, and for a few minutes; roll out thinly, and cut

with a round cutter. Have a buttered oven-shelf; put the biscuits on it, and bake in a gentle oven a pale colour. Remove from the shelf, and stick two together with a little jam. Then ice over with the following icing:— $\frac{1}{4}$ lb. icing sugar; mix smooth with a very little water till just moist; put this neatly on top. It will be hard in a few minutes.

Lemon Biscuits.

1 oz. Butter
5 oz. Sifted Sugar
5 oz. Fine Flour

1 Egg
 $\frac{1}{2}$ tea-spoonful Baking Powder
 $\frac{3}{4}$ tea-spoonful Essence of Lemon

Rub the butter carefully among the flour; then add to it the baking powder and sugar, and mix. Beat the egg very well, and stir it in; also the flavouring. This should make the whole into a firm paste. Take a portion of this paste, and roll it under the hand till it is round, and about 1 inch in diameter. Cut this roll into pieces three-quarters of an inch long; set them on a greased oven-shelf, a little apart from each other; press the finger in the middle of each, and put in the oven for about 10 minutes.

Genoese Cake and Icing.

7 Eggs
 $\frac{1}{2}$ lb. Sugar

6 oz. Flour
6 oz. Butter

1 tea-spoonful Vanilla

Put the sugar and eggs in a basin, and set over a saucepan of boiling water, and beat for 10 minutes—by this time the mixture should be getting a little thick. Remove from

the fire, and beat for 10 minutes longer; then have the butter melted, and stir it in gradually and very gently, leaving out the sediment; then the vanilla; then equally gently stir in the flour, which should be sifted. Paper a large cake-tin or sauté-pan, and brush it over with some of the melted butter; pour in the mixture, and bake gently for half an hour. Remove carefully, and ice over:—

Icing.

$\frac{1}{4}$ lb. Chocolate, grated

$\frac{1}{4}$ lb. Icing Sugar

Put the chocolate in a saucepan with 1 table-spoonful of water, and dissolve over the fire; then add the sugar, and mix. It may require a little more water, as the mixture should only be thick enough to pour easily, and spread on the cake.

This cake may be used as a dinner sweet. Split open, spread with jam, and cut out in fancy shapes, which may be used with coloured icings.

Orange Sandwiches.

3 oz. Sugar

$\frac{1}{2}$ lb. Flour

2 oz. Butter

3 Eggs

1 Orange

1 tea-spoonful Cream of Tartar

$\frac{1}{2}$ tea-spoonful Soda

Grate the yellow outer part of the rind of the orange, and press out the juice; put the flour, sugar, and butter in a basin; add to this the soda; rub the butter carefully among the flour till it is quite rubbed down. Put the yolks in a basin, and beat them up; add to them the orange grate and juice, and mix thoroughly; then add the cream of tartar, and mix again; pour all into the basin, and mix thoroughly.

Now beat the whites up very stiffly, and stir them in ; pour all on two well-buttered sandwich cake-tins, or two soup-plates, and bake till ready. When cool, split, and spread with the following mixture :—1 orange, 3 oz. icing sugar, 1 white of egg ; grate rind, and add juice ; also mix in sugar ; beat white stiffly, and stir in. Spread over cakes ; put the two sides together ; cut neatly, and serve.

Irish Cakes.

$\frac{1}{2}$ lb. Flour
 $2\frac{1}{2}$ oz. Butter
 $\frac{1}{4}$ lb. Sugar

3 Eggs
 1 gill Milk
 2 tea-spoonfuls Baking Powder

Beat butter and sugar to a cream ; then add the yolks of the eggs, one by one, beating each thoroughly out of sight ; next add the milk and flour alternately, beating all the time ; then the baking powder, and, last of all, one of the whites very stiffly beaten up. When all is mixed, butter carefully a square cake tin, and dust it with plenty of flour ; pour in the mixture, and bake about half an hour, or till ready. Turn out and cool ; split in two, and prepare the following icing :—

$\frac{1}{4}$ lb. chocolate, $\frac{1}{4}$ lb. icing sugar, and the two remaining whites.

Put the chocolate (grated) and the sugar in a basin ; beat the whites up very stiffly, and mix with the other things.

Spread half of this mixture on the one half of the cake ; put the other half on top, and spread the remainder of the icing all over the top.

Cross Buns.

1 lb. Flour	2 oz. Sugar
2 oz. Butter	1 tea-spoonful Mixed Spices
1 Egg	A little Nutmeg
$\frac{1}{2}$ pint Milk	1 oz. German Yeast

Put the flour in a basin, and add to it $\frac{1}{4}$ of a tea-spoonful of salt and the spices; put the yeast and the sugar in a bowl, and beat till it becomes liquid; then melt the butter and make the milk tepid among it; pour all this among the yeast. Drop the egg into the middle of the flour and mix a little; then pour in all the milk, butter, and yeast, and mix. It should be a soft dough.

Cover over the basin, and set to rise in a warm place for 1 hour; then form into small round buns; set to rise again for 10 minutes; then brush over with egg, and put a cross on the top of each with two little bits of paste; bake in a moderate oven for 10 minutes till ready.

Vienna Bread.

1 $\frac{1}{2}$ lbs. Flour	$\frac{3}{4}$ pint Milk
2 oz. Butter	1 oz. German Yeast
1 dessert-spoonful Sugar	1 Egg
$\frac{1}{2}$ tea-spoonful Salt	

Put the flour in a basin and add the salt to it; put the yeast in a bowl, add the sugar, and stir till it is liquid; melt the butter in a small pan, put the milk among it, and let the milk be just tepid; drop the egg into the centre of the flour, and mix a little; then add milk, butter, and yeast, and mix thoroughly with a spoon. Cover the basin, and set

in a warm place to rise for 1 hour; then take up, knead a little, roll out in a long piece, cut in 4 or 5 strips, and form these into plaits. Put them on a floured oven-shelf to rise for 10 minutes; then into a hot oven, and bake for 15 minutes, or until ready.

Marble Cake.

LIGHT PART.

6 oz. Sugar
4 oz. Butter
 $\frac{1}{2}$ lb. Flour
1 gill Water
Whites of 4 Eggs
 $\frac{1}{2}$ tea-spoonful Baking Powder
Juice and Rind of 1 Lemon

DARK PART.

4 oz. Brown Sugar
2 oz. Butter
6 oz. Flour
2 oz. Chocolate
1 gill Water
1 tea-spoonful Vanilla
Yolks of 4 Eggs
 $\frac{1}{2}$ tea-spoonful Baking Powder

Light Part.—Beat the butter and sugar to a cream; then add the water, half of the flour, and a pinch of salt. Now stir in the 4 whites of the eggs, very stiffly beaten up; then the remainder of the flour, the lemon rind grated, and the juice; then half a tea-spoonful of baking powder. Put this aside now, and make the dark part.

Dark Part.—Put the butter and sugar in a basin, and beat till light; then add the yolks of eggs, and beat all together till quite mixed and light; melt the chocolate in the water, and stir it in; then the flour. Give it all a good beating up; add the vanilla and baking powder.

Butter and flour a cake-tin, and put in it 1 spoonful of the white mixture, then 3 of the dark, and repeat till all is used up. Bake in a moderate oven till ready—about an hour.

Boston Cream Cakes.

6 oz. Flour	1 dessert-spoonful Sugar
4 Eggs	$\frac{1}{2}$ pint Double Cream
4 oz. Butter	$\frac{1}{2}$ tea-spoonful Vanilla
$\frac{1}{2}$ pint Milk	

Put the butter and milk in a saucepan ; stir a little while it comes to boiling point ; have the flour sifted, and put all in at once ; stir vigorously till it is smooth and thick, and has been so for 2 or 3 minutes ; then remove from the fire and allow it to get pretty cool.

Drop in the yolks of the eggs one by one, stirring each thoroughly ; then beat the whites up very stiffly ; stir them in gently but thoroughly ; put the mixture on a greased oven-shelf in dessert-spoonfuls ; put into a moderately-hot oven, and do not open the door for 10 minutes ; they nearly take 15 or 20 minutes. They ought to have risen much, and be baked quite firmly all over.

Allow them to cool ; whip up the cream ; add to it the sugar and vanilla ; make an opening at the side or top of the cake, and fill with the cream. It is best to use a bag and tube to fill them. Dust some icing sugar on top. A pastry cream or thickened custard may be used instead of the cream.

Good Sponge Cake.

5 Eggs	The weight of 3 eggs in Flour
The weight of 4 eggs in Sugar	1 tea-spoonful Essence of Lemon

Put the sugar and eggs in a basin and beat with a whisk for 20 minutes. Then sift in the flour and stir very gently ; add also the flavouring, and mix. Pour into a buttered and floured cake-tin, and bake in a gentle oven till ready.

DESSERTS.

Salted Almonds.

$\frac{1}{4}$ lb. Almonds

1 White of Egg

A little Fine Salt

Put the almonds on in cold water to boil; then rub all the brown skins off, and also wash the almonds and rub them dry in a towel.

Beat the egg up a very little, and brush the almonds over with it; dredge with a little fine table salt.

Put in the oven and bake till a little yellow (not brown). Serve for dessert.

Nougat.

6 oz. Fine Sugar

1 table-spoonful Lemon Juice

6 oz. Almonds

1 table-spoonful Water

Blanch the almonds, dry them, split in halves, and then chop rather roughly. Put them in a slow oven till they are quite dry and hard and a very pale yellow colour, and let them get cold if possible.

Now put in a small saucepan the sugar, water, and lemon juice; boil without stirring much till the sugar becomes a bright yellow colour; then put in the almonds, and boil up.

Let the mixture get a little cool, and take out some on an oiled slab or board; flatten it a little.

Have small shapes like patty-pans, which may resemble a small basket; line them with the nougat, neatly pare round

the edge, and turn out. Those baskets may be decorated round the edge with a little white icing, and sprinkled with chopped Pistachio nuts.

When to be used, whip up the cream, add 1 table-spoonful castor sugar and a few drops of vanilla flavour; fill the baskets with the cream, and decorate with some candied fruit.

Vanilla Biscuits.

3 Whites of Eggs
4 oz. Castor Sugar
A few drops Carmine

1 tea-spoonful Essence of
Vanilla, or 1 tea-spoonful
Orange Flower Water

Beat the whites up very stiffly; then add the sugar and flavouring very gently. Put paper over a baking tin. Put the mixture on in small tea-spoonfuls.

When half is used up, add a few drops of carmine to make the remainder pink. Bake in a very slow oven with the door a little open, till they become hard, when they easily come off the paper.

Macedoine of Fruit.

1 Orange
1 Apple
1 oz. Glacé Cherries
1 oz. Angelica

$\frac{1}{2}$ lb. Sugar
Juice of $\frac{1}{2}$ Lemon
1 tea-cupful Water
2 slices Pine-apple

Rub a few pieces of lump sugar on the rind of the orange till the flavouring oil is pretty well taken off. Put the sugar and water into a saucepan with the lemon juice. Let it boil

for about 10 minutes till it becomes a little thick, though it must not discolour. Put it aside to get cold.

Take also the rind from the orange and cut across in thin slices, removing all the pips. Pare and cut the apple in small square pieces; cut the pine-apple in dice, and cut the angelica in small pieces.

Put some of the slices of orange in the bottom of a glass dish, and some of the syrup, and so on, arranging the fruit prettily, so as to have a variety of colour seen, and in a pyramid.

Strawberries, currants, and raspberries may be used when in season.

Dessert Fingers.

$\frac{1}{2}$ lb. fine Castor Sugar
3 fresh Whites of Eggs

$\frac{1}{2}$ oz. Almonds
A little Pink Sugar

Put the whites in a basin (they must be very fresh), and whip till they are very firm indeed; then add the sugar, stirring it with a spoon very lightly and swiftly.

Put this in a bag with a tube about $\frac{1}{2}$ an inch in diameter, and press them out on a greased tin like finger biscuits. Have the almonds finely chopped, and dried a little; sprinkle them and a little pink sugar over.

Put in a very slow oven till they get hard, when they easily slip off the tin. Serve for dessert.

PRESERVES.

Bottled Fruits.

Any kind of fruit, such as gooseberries, currants, etc., may be preserved thus :—

Fill wide-mouthed bottles with the fruit ; put over them about 1 table-spoonful of sugar ; cork tightly, and tie bladder over the cork. Pack them in a pan with cloths under to prevent breaking ; put on a slow fire, and boil till the fruit has sunk a little in the bottles. Let them cool in the water ; dry them, and keep in a dry place. The bladders must be kept wet or they will burst in the pan ; if one bursts, put another bit in its place. Never remove the bladder till the bottle is to be used.

Another Mode.—Pick the fruit—it should be sound—and put it in bottles, and shake them to put enough in. Dissolve $\frac{1}{2}$ tea-spoonful of alum in a quart of boiling water. When quite cold, fill the bottles with this ; cork them tightly ; put them in a saucepan like the last, and heat till pretty hot, but not nearly boiling. Let them cool in the water. Seal the corks, and keep in a cool, dry place.

Raspberry Jam.

4 lbs. Raspberries		5 lbs. Sugar
		1 pint Red Currant Juice

Put the juice and sugar on to boil, stirring all the time ; add the fruit, all picked nicely ; boil for 20 minutes or so after it boils. Put in pots.

Cherry Jam.

4 lbs. Cherries | Sugar | Some Water

Stone the cherries, saving all the juice; then weigh it, and take equal weight of sugar and 3 tea-cupfuls of water.

Put the sugar and water in the jelly-pan and boil for 10 minutes; then add the cherries and boil for half an hour. It should just be beginning to jelly on the spoon, as it gets thicker afterwards.

Parsley Jelly.

Parsley | Sugar | Water

Take a quantity of fresh parsley and put it in a jelly-pan or enamelled pan, and press it down a little; cover with cold water. Put it on the fire and boil gently for about half an hour, and pour it twice through a jelly-bag. To each pound of juice (a pound is a pint) add 1 lb. of sugar; put on the fire and boil for about 20 minutes pretty smartly. Put in jelly cans.

Mixed Jam.

2 lbs. Apples		2 lbs. Pears
2 lbs. Preserving Plums		5½ lbs. Sugar

Cut the apples in quarters, pare and core them; do the same to the pears.

With a sharp knife cut the plums down and remove the stones; put the stones of the plums in an enamelled pan with 1½ breakfast-cupfuls of water, and boil for half an hour gently. Strain them, and put the liquid in a preserving pan with the sugar.

When it boils, put in all the fruit, and boil for 20 minutes; then put it in pots.



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